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SPECIAL INTERVIEW

Yoshitaka Amano

(Artist, Character Designer, Illustrator)

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CHOPSTICKS NY CONTENTS

[Dec 2012, #68]

Cover
Isabel Roxas
www.studioroxas.com

The theme on the cover of this month's issue is "Winter Gourmet". To find out more about it, check out the featured section from page 7

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PEOPLE

02 YOSHITAKA AMANO

Yoshitaka Amano is a Japanese artist, character designer and illustrator, who is best known for his work for *Final Fantasy*, one of the best-selling video game franchises ever. While visiting New York to attend the NY Anime Festival, Chopticks NY chatted with him about his artwork and extensive projects.

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President / Publisher
Hiroshi Onishi

Editor-in-Chief
Nanka Komura

Writers
Nori Akashi
Deven Brown
Maya Robinson
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Waka Takagi

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Art Director
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Administrative Assistant
Jamiel Corona

Executive Producer
Tetsuji Shintani

Published by Trend Pot NY LLC
411 Lafayette St. 3rd Fl
New York, NY 10003-7032
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

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"I wanted to create real fantasy, not just something to fool children."

—— YOSHITAKA AMANO

You might not be familiar with his name, but you've definitely seen the images he's created. Yoshitaka Amano is the visual mastermind behind Final Fantasy, one of the best-selling video game franchises ever, selling more than 100 million units worldwide. At the 25 year commemoration of the launch of the FF franchise, Amano released The Sky, a boxed set including his artwork for FF. While visiting New York to attend the NY Anime Festival, he sat down with Chopticks NY and talked about his artwork and extensive projects.

YOSHITAKA AMANO

Amano was born in Shizuoka Prefecture in 1952. He joined Tatsunoko Production in 1967 when he was just 15 years old, and created the visuals for anime series such as *Speed Racer*, *Gatchaman* and *Time Bokan*. In the 1980s Amano began his work on *Final Fantasy*, creating the characters and worlds of this ever evolving series. His other notable animation, game, novel and art book projects include *Vampire Hunter D* and *Gun Saga*. Outside Japan, he illustrated Neil Gaiman's *The Sandman: The Dream Hunters* in 2000, and Greg Rucka's *Elektra and Wolverine: The Redeemer* in 2001. In addition to illustration and animation work, he has done costume and set design for theater and film productions.

When *Final Fantasy (FF)* came out 25 years ago it was revolutionary, but when you were creating the world for *FF* were you consciously thinking about making something new?

I had no conscious thoughts about creating something new. In the end, what I do is to create the images and make the characters that are used for the game. I think the people who incorporated my work into the game might have had that awareness though. Unlike regular movies or other media, a player has to participate in the game. In this sense, game creators have to employ various methods and incorporate something new into the game. However, for me the game is purely a method or a tool for expression, and what is being expressed is inside the images. This is still the case.

What kinds of things were you thinking while you were drawing the artwork for the first *FF*?

At that time I happened to like fantasy, and I created images for things like translated Western novels. So I think that influence led me to think that I could create my own kind of fantasy. This ended up being a perfect match with the concept for the *FF* game. I wanted to do a real fantasy, and I'm sure the game creators also felt in the same way. They were trying to create real fantasy, the adult aspect and not just something to fool children. I think striving for that part is what sets *FF* apart from other games.

When your 2D images come to life in digital, do you ever have a feeling of uneasiness?

I always feel uneasy, whether it's digital or not. For example, I cannot make the same picture twice even if I try. When I create animation characters, they are

drawn by multiple animators so they all come out differently. Because I have that habit, I think that it's ok when the images change in digital. In the case of 2D, the animator has to draw them over and over, which means each drawing is different. On the other hand, with digital something that is made once comes into existence, so you can use the same image again. What's important is not the recreated image itself, but the timing, movement, etc. I still do have that feeling of strangeness in regard to digital images but if the person operating the image is skilled, it will go perfectly naturally.

So in terms of the degree of uneasy feelings, do you feel like they are stronger in regard to 2D animation than digital creation?

It's a different feeling of uneasiness, but I guess you could say that I'm less uneasy in regard to digital. But it's not a matter of being good or bad, just a difference in quality.

Anime, manga and games are already universal, and you are active on the world stage. Are you conscious of being Japanese in this international context?

I am always conscious of being Japanese. When you go to other countries like France and America, the people there all have their own distinct flavor. Everyone is different, and I find it interesting. Japanese from Okinawa and Hokkaido are different as well, so my feeling of distancing from others becomes stronger when I go abroad. Meanwhile, there is another interesting thing. At this kind of event (NY Anime Festival), these young game lovers aren't that different from each other, making you feel like the whole world is the same. It's almost like a culture where if your interest is the same, it really makes no difference what your nationality or ethnicity is. For example, things are peaceful here, right? Even though there are tons of people here and many covered in blood (laughs), this is a fantasy world. When you go to this kind of place, you always get the same reactions from young people and that amazes me. Whether it's anime or games, you get the same responses and questions. So in this way it doesn't matter if you're Japanese or whatever.

You also do costume and set design, but is this is a different kind of expression?

No, I always draw in my own way regardless of the type of work. The expression of the final product changes based on who I am giving it to. For example, in the case of set art and costumes, I draw in the same way as I do for game characters, which is drawing on paper. If I am providing this to set people, they make costumes. There are actors there and this becomes a theater performance. Another time if I'm bringing it to game people, they make this character into a game or 3D and create the background computer, and it becomes the game. But what I do is more or less the same.

Meaning that the way it looks depends on who you are collaborating with?

You could say that.

As an example, when you are working on costumes would you ever use what you learned from that in your next anime?

Let me explain in this way. Someone manufactures what I create. It's exactly the same as the feeling of uneasiness I mentioned earlier. For example, I worked on Kyoka Izumi's* "Kajinbesso" and Tamasaburo Bando** was the director. He performed in a female role and the opposing role was played by Ebizo Ichikawa***, and I did the costumes and art for that. With this the visual image is what I created, but it also could be the worlds of Kyoka Izumi and Tamasaburo Bando. I think it's wonderful. It's a whole other world from video games. But what I do is basically the same whether it's for theater or for characters drawn in games. If you look at my images, you will be able to understand.

Who are artists who have influenced you? You have fight scenes and ones reminiscent of Kurosawa, as well as beautiful women pictures in the style of Klimt.

I have been influenced by many people. Well in a way, it's correct to say that they have entered my vision. Of course I've watched Kurosawa movies, but I don't think he is the person who had influence on me. I think it's more about things and cultures that the Japanese have traditionally inherited, such as samurai. I think there is a fundamental Japanese world Kurosawa has depicted that in his movies, but I also love those fundamentally Japanese things. So when I express them in my own way, the world becomes similar not only to Kurosawa's but others' as well.

Where would you recommend that Chopsticks NY readers visit in Japan?

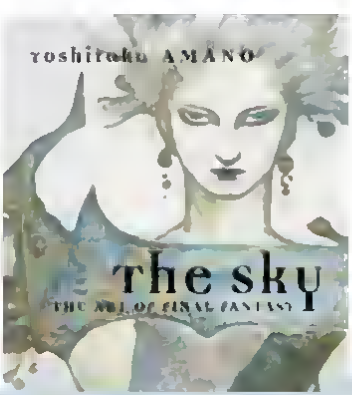
The western part of the country is great because this is where Japan's origins are, as in the past the eastern part was not very developed. Tokyo is the current capital, but I think places like Kyoto in the west are interesting. I personally am a Kyushu fan and like going there. The bullet train now connects all the way to Kagoshima, so you can go straight from Fukuoka. When you go down to Kagoshima, you have to visit Sakurajima as it's great! There are historic spots from Japan's Meiji Restoration, and that's simply why I went to visit. The cut glass from the city of Satsuma is marvelous, and Kumamoto's Aso region is also fantastic. I would also like to see Nagasaki, I recommend all of Kyushu! It used to feel really far away, but now you can get there easily by bullet train.

——Interview by *Noriko Komura*
Translation by *Stacy Smith*

**Kyoka Izumi (1873-1939): Writer, playwright and poet. He is known for his Gothic–Roman style. He is also considered a pioneer of Japanese fantasy literature.*

***Tamasaburo Bando (5th Generation) (1950-): Iconic onnagata (female role) actor for kabuki theater. He also directs film and theater productions.*

****Ebizo Ichikawa (11th Generation) (1977-): One of the most prolific kabuki theater actors today. He also performs for TV, film and modern theater projects.*



Released in October, *The Sky: The Art of Final Fantasy* is a limited-edition boxed set that covers the delicate, glamorous and fantastic visual world of Yoshitaka Amano.
www.darkhorse.com/Books/14-856/The-Sky-The-Art-of-Final-Fantasy-Boxed-Set

All things new from stores, products, services to events

FOOD

Make Your Own Healthy and Tasty Shio Koji

Everyone wants to eat food in tasty and healthy ways. Although taste and healthiness do not always coincide, the magical seasoning of shio koji from Japan is a flavor boosting ingredient while imparting some health benefits. Shio koji is a salty paste made from fermented rice koji, which can be used for seasoning, marinating and curing. This Japanese traditional ingredient was recently rediscovered and created a huge craze in Japan. Even in the U.S. it's getting attention in the food industry and amongst food savvy people. Ozeki Sake, 300 year-old esteemed sake brewery, has just released a pre-packaged hand-made shio koji kit, Ozeki Tezukuri Shio Koji, to the U.S. market. As a long-standing sake brewer Ozeki fully understands how rice koji influences flavor, and it packs high quality koji made only from domestically grown rice and natural sea salt to allow consumers to make homemade shio koji easily. All you need is water and 10 days of patience to get the versatile seasoning. If you use shio koji to marinate meat and fish, it enhances the umami that each ingredient has and also breaks down protein and fat, giving the ingredient a softer texture. You can pickle vegetables with shio koji and even simply add it to your salad dressings.

Add 7 oz. water to the dried shio koji package and age it in a cool and dark place for 10 days, and you'll have your own shio koji. Don't forget to mix it once a day. The enzyme in shio koji breaks down protein and starch, which enhances umami and makes ingredients easy to digest, ultimately contributing to your health.

You'll taste sweetness and umami in Shio Koji Pickled Vegetables more than traditional, salt-pickled vegetables. Shio koji not only enhances the umami of ingredients, but it softens meat and breaks down fat. Shio Koji is also known for control over the increase of cholesterol and neutral fat.

Ozeki Sake (USA), Inc.
249 Hillcrest Rd., Hollister, CA 95023 | TEL. 831-637-9217 | www.shop.ozeki.co.jp/fs/ecshop/c/siokouji (Japanese only)

BEAUTY

Free Organic Jojoba Oil Mini Head Spa

Every salon has a complimentary shampoo service, but the one at the newly relocated Salon Vijin is no ordinary one. They actually rub jojoba oil on the scalp to give each customer a free quick scalp cleanse. We now know how crucial cleansing the pores of the scalp is to the overall health of hair and skin. In Japan, head spa has become standard issue for beauty maintenance and hair loss prevention. A regular head spa can be time consuming and expensive, but according to owner, Mr. Minamida, it doesn't have to be. "We now know oil is the most effective dirt remover. There are many cleansing oils on the market that can cost a fortune, but here we simply use organic Jojoba oil and sweet orange extract for its aromatic effect." Stylist Ritz explains, "The whole process only takes 15 minutes, and when you are done, you can actually see and feel the results immediately." It is a treatment you can do yourself at home, but there is nothing like the head massage from an expert touch and the wonderful herbal tea that truly completes the amazing experience.

1. Jojoba oil removes the dirt from inside the pores of the scalp while retaining moisture, as the aroma of the sweet orange essence brings relaxation and brightens the emotional state.

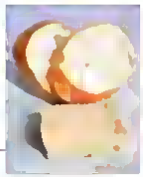
2. Oil is rubbed on the dry scalp with a gentle head massage.
3. Removing tension in the neck alleviates many symptoms like headaches, and dark circles under the eyes.
4. After the scalp treatment, each strand of hair stands up taller from the root as it is no longer weighed down by dirty oils.

Salon Vijin
22 E. 1st St. (bet. 2nd Ave. & Bowery) New York, NY 10003 | TEL. 212-064-0064 | www.salonvijin.com

FOOD

Tofu Misozuke: 12th Century Japanese Delicacy

Another umami-filled Japanese food has just arrived in New York. Tofu Misozuke is a rich, creamy, intense miso-cured tofu, which has been traditionally consumed in Japan since the 12th Century. This product is the result of 3 years of research and experimentation by Oanh Nguyen and Dang Vu, co-founders of Rau Om. When accompanied by sake or shochu, the pairing is essentially the Japanese answer to wine and cheese, with tofu misozuke filling the void left by cheese in Japan's traditionally dairy-free cuisine. First released in the Bay Area, home of Rau Om, last November and since then, Tofu Misozuke has been embraced by vegans and cheese lovers alike. For people with dietary restrictions, it is a godsend, allowing them a delicious alternative to cheese. In New York City, Tofu Misozuke will be on the deli shelves of Fairway Market.



Rau Om Foods. TEL. 617-407 2670 | www.rauom.com

FOOD

Two New Soy Sauces Full of Umami

Known as the fifth taste, umami is currently one of the hottest topics among food lovers in the U.S. Such foodies understand dashi broth has a high content of umami and is a staple for Japanese cuisine. With great timing, new seasonings "Dashi" Soy Sauce and "Shiro Dashi" Soy Sauce, are being brought to the New York market by Shinmarusho, Co., Ltd., katsuobushi (bonito flake) producer in Yaizu City, renowned fishery region in Japan.

Soy sauce itself has umami from the process of fermenting soybeans, but blending dashi enhances the umami even more. Using katsuobushi and kelp for more complex umami, the "Dashi" Soy Sauce can upgrade tofu, natto (fermented soybeans), tempura and pork cutlet just by pouring it over. It can also be used as a secret seasoning for simmered dishes. Though its usage is similar to the "Dashi" Soy Sauce, "Shiro Dashi" Soy Sauce has unique features, lighter color and milder taste. It is conveniently used for dishes that are white or light in color without sacrificing delicate colors and tastes, such as simmered turnip and daikon radish, white meat sashimi and any kind of tofu dishes, for example. Made from dried tuna flakes instead of bonito flakes, its flavor is as elegant as it looks.

Shinmarusho's "Dashi" Soy Sauce and "Shiro Dashi" Soy Sauce will be your secret umami enhancer that can be used not only for Japanese cuisine but also Western, Latin, Caribbean and many more. How about trying "Dashi" Soy Sauce for the American favorite Chicken Wings and "Shiro Dashi" Soy Sauce for clam chowder and mac-n-cheese?

SHINMARUSHO Co., LTD.
1384-1 Miwa, Yaizu-City, Shizuoka, 425-0064 JAPAN | TEL. +81-54-624-5158 | info@s-marusyo.jp

BOOK

A Wide Angled View of WWII

Each December, as the anniversary of the Pearl Harbor attack arises, a new crop of WWII books hits the market. This year three books offer insightful perspectives from wildly different vantage points.

WWII is one of Hollywood's favorite themes. Movie buffs know that Japanese auteur/director, Akira Kurosawa was originally appointed to direct the big-budgeted film *Tora! Tora! Tora!* for 20th Century Fox in 1970s. *All the Emperor's Men: Kurosawa's Pearl Harbor*, written by Kurosawa's interpreter Hiroshi Tasogawa, is about Kurosawa's thwarted attempt to create a Pearl Harbor film from a unique perspective that acknowledges the tragedy of the event while defending the honorable intentions of Japan. It also explores the fundamental, cultural differences that were at the heart of the collaboration's destruction.

On a more intimate level, the next book brings us into the life of the average Japanese-American civilian during the war. Lorraine Leiko Miyahara's visceral, visual account of her life as a teenager in her self-published book, *Interment: Memories of a Thirteen Year Old Girl* is filled with black and white photos that offer a glimpse into the internment of Japanese citizens and nationals in a medium that is easily consumed.

Moving from the average citizen to heads of state, the last book is one of mystery and espionage that suggests Pearl Harbor, one of the worst attacks on U.S. soil, was orchestrated by a single American citizen. Using newly declassified documents, author, John Koster, weaves a story of the Soviet Union manipulation of Japan and the United States. *Operation Snow* is a behind the scenes tale about how FDR's secretary of Treasury was cajoled by a mole guaranteeing U.S. involvement in WWII.

All the Emperor's Men: Kurosawa's Pearl Harbor
By Hiroshi Tasogawa
Published by Applause Theatre & Cinema Books
ApplauseBooks.com

Interment –Memories of a 13 Year Old Girl
By Lorraine Leiko Miyahara
Leikomiyahara.com

Operation Snow: How a Soviet Union Mole in FDR's White House Triggered Pearl Harbor
By John Koster
Published by Regnery History
www.regnery.com/regneryhistory.html

TOFU COLLECTION
FALL / WINTER 2012

Deliciously Dressed!

New Foce. Some Greot Toste.
Look out for our new lobels in a locol store near you!

House Foods

Recipes ond More! Check Our Website
www.house-foods.com

Winter Gourmet & Karaoke 2012

Here comes the season full of exciting events. For your successful dining out and party plans during this time, Chopsticks NY is providing the greatest deals, limited offers and winter delicacies from restaurants. Also, we introduce karaoke houses that will serve your *nijikai* (after dinner party) or just for raising your excitement and burning energy.

Featured Restaurant

Zen 6 / ennju / Family Recipe / Hatsuhana Park / Ichibantei / Mikado / Planet Sushi / Wasan / Pongsri

Singing Away at Ever Evolving Karaoke

Chopsticks NY consulted a karaoke expert to update the latest trend of karaoke and share tips on how to enjoy it more.

Featured Karaoke House

Box Riki / Karaoke Shout / Japas 27 / Yuki 55

Listings

Japanese Restaurant
Asian Restaurant
Grocery & Sake

ennju

WARM AND NOURISHING MENU FOR THE COLD WINTER

RESTAURANT DATA

20 E 17th St. (bet. Broadway & 5th Ave.)
New York, NY 10003
TEL 646-336-7004
www.ennju.com
Mon-Fri 11:30 am-10 pm
Sat & Sun 12-6 pm

Open for 11 years in Union Square, **ennju** offers authentic Japanese casual dining. Stay warm with their winter *Champon Udon* ($9.50), a take on the Nagasaki regional noodle dish. Thick udon noodles fit well with the light yet rich soup made from Japanese dashi and pork bone broth. With plenty of toppings including a variety of vegetables with seafood and pork, it is full of collagen and calcium, making it a very healthy and hearty dish. With many daily rice bowls and noodle dishes, ennju is the perfect spot for everyday lunch or a casual dinner.

Family Recipe

SPECIAL NEW YEAR'S MENUS

FREE sparkling sake after your meal

RESTAURANT DATA

231 Eldridge St. (bet. Stanton & E. Houston Sts.)
New York, NY 10002
TEL. 212-529-3133
www.familyrecipenyc.com
Mon-Wed 6-11 pm
Thurs-Sun 6 pm-Midnight

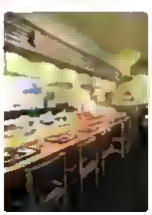
Chef Akiko shares her family recipes influenced by international flavors and using seasonal ingredients. Celebrate with two *New Years Eve Specials*: From 5-8:30 pm a regular menu is served with New Years dishes, or from 9:30 pm-12 am, enjoy a 3-course prix fixe menu ($68) including east coast oysters, uni tempura as well as traditional end-of-the-year toshikoshi soba. Vegan option also available (Mention when making reservations). Sparkling sake is served for the countdown. Another New Years menu continues Jan. 2 and 3, with *Family Recipe Osechi* from 5 to 9:30 pm.

Hatsuhana Park

GREATEST DEAL, GENUINE JAPANESE DINING FOR LADIES

RESTAURANT DATA

237 Park Ave.
(bet. 45th & 46th Sts.)
New York, NY 10017
TEL 212-661-3400
www.hatsuhana.com
Mon-Fri 11:45 am-2:45 pm
5:30-10 pm



As sister restaurant of Hatsuhana, 35 year old esteemed sushi restaurant, **Hatsuhana Park** offers a variety of izakaya dishes and quality sushi at a reasonable price. During the month of December, they are upgrading their popular *Ladies' Set* by adding precious otoro of bluefin tuna to the sushi choices and an extra drink option. It's an amazing deal for female customers, allowing them to enjoy 3 appetizers of the day, 4 nigiri sushi and a choice of 1 roll, tempura udon (hot), dessert and a glass of beer, sake, wine or shochu for only $25. Served during dinnertime only.

Ichibantei

A HANG-OUT "TEISHOKU" PLACE

RESTAURANT DATA

401 E. 13th St., (at 1st Ave.)
New York, NY 10009
TEL. 646-368-9755
www.ichibanteinyc.com
Sun-Thu. 1 pm-Midnight
Fri & Sat. 1 pm-2 am

At **Ichibantei** you can enjoy Japanese comfort food and drinks while listening to reggae in the background. The specialty of this unique izakaya/sports bar in the East Village is *teishoku*. Japanese standard set of a main dish, soup and rice. You must try their best selling *Chicken Nanban* teishoku ($12). Sweet and sour marinated chicken is perfectly sauteed and served with house-made tartare sauce. *Oden* (assortment of simmered ingredients served piping hot) also warms your body from the inside. Free delivery available in the neighborhood with minimum order of $10.

Mikado
VARIETY OF SUSHI AT MORE BANG FOR YOUR BUCK

RESTAURANT DATA

525 6th Ave
(bet. 13th & 14th Sts.)
New York, NY 10011
TEL. 212-255-9981
www.mikadosushibar.com
Mon-Sun 11 am-11 pm

In the heart of the bustling shopping area only at **Mikado** can you enjoy authentic Japanese cuisine at reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the *Bento Box* ($17.50). Choose two main dishes from 15 and includes salad, rice, miso soup and appetizer. Another great deal is the *Dinner Prix Fixe* ($18). Pick from a variety of regular rolls, appetizers, and special rolls like the *Green Hornet Roll*, spicy tuna, eel, avocado, white tuna are wrapped in soy paper without rice.

Planet Sushi
GREAT DEALS ON SUSHI AND SAKE

RESTAURANT DATA

380 Amsterdam Ave
(at 78th St.)
New York, NY 10024
TEL. 212-712-2182 /
212-496-1279
www.planetsushiny.com
Sun-Thu 11 am-1 am
Fri & Sat 11 am-2 am

Long loved by locals for 15 years on the Upper West Side, **Planet Sushi** offers reasonably priced sushi and a selection of Japanese sake, wine, beer and hard liquor. In addition to freshly prepared nigiri and sushi rolls served from the counter, be sure to try their popular appetizer *Japanese Pizza*: fresh seafood and vegetables on a crispy corn tortilla and topped with sweet-savory eel sauce. Receive a free glass of house wine or house sake when ordering an entree or spending over $15. During Happy Hour, after 11 pm, buy one drink and get another one free.

Wasan
STATE-OF-THE ART WAGYU BEEF IN SUKIYAKI

RESTAURANT DATA

108 E. 4th St
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-777-1578
www.wasan-ny.com
Mon-Thu 6-10:30 pm
Fri & Sat 6 pm-1 am
Sun 5-10:30 pm

Incorporating seasonal essence into their cuisine is **Wasan**'s signature. This winter, Wasan is introducing *Wagyu Mini Sukiyaki* ($18) that will warm you up from the inside. Unlike other types of beef, wagyu is unique in the way it's beautifully marbled. When it's simmered with Chefs Sakurai and Kitagawa's special, house-crafted *warishita* soup in the sukiyaki nabe hot pot, umami from the wagyu fat seeps throughout the dish, embracing all other ingredients. This nabe is served as individual size. Be sure to pair it with exquisite sake selected by sommelier Toshi Koizumi.

Pongsri Thai Restaurant
LONG LOVED, GENUINE THAI FLAVORS

RESTAURANT DATA

244 W. 48th St.
(bet. Broadway & 8th Ave.)
New York, NY 10036
TEL. 212-582-8382
www.pongsri.net
Mon-Sun 11:30 am-11:30 pm

Pongsri has served authentic Thai cuisine for over 40 years in New York. Their flavors remain the same and their all-time customer favorite is *Pad Key Mao* ($10.95 with pork, chicken or beef, $12.95 with squid or shrimp), commonly known as Drunken noodles in the U.S. This stir fried broad noodle dish with herbs and chili paste is so aromatic that it goes perfect with sweet Thai ice tea and Thai beer. Accompany *Som Tam* with rich flavored dishes. A salad featuring green papaya dressed with lime juice, fish sauce, garlic and fresh pepper is the perfect starter to arouse your appetite.

Freshly Brewed Tea and Handmade Riceballs

10% OFF
only for new customers
Mention "ChopsticksNY"
(valid thru Dec 31)

Available "ONIGIRI": chicken, crab meat, shrimp tempura. The nori crisp stays fresh until it's unwrapped, so you can enjoy the same taste to go as well

Catering & delivery available

Yaya Tea Garden

51 Chrystie St. (bet. Hester & Canal Sts.) New York NY 10002
TEL: 212-226-8803 | Mon-Sun 10am-9pm | www.yayatea.com

Lychee House

MODERN CHINESE

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Zen 6 Brings Next Generation Ramen

The newly opened ramen house in the heart of the East Village, Zen 6, has every reason for people to visit. Operated by the owner of Noodle Cafe Zen that has served ramen for over 20 years in New York, Zen 6 offers an interesting combination of authentic Japanese standard ramen and bold and innovative creations. The first on the must-try list is their signature *Tan Tan 6* which provides a unique twist to the standard tan tan men (ramen noodles with spicy meat sauce). "You can't talk about our ramen without eating this ramen," says Mr. Okayama, owner of Zen 6. Their exciting menu consists of two categories: Tokyo Standard, traditional style ramen like tonkotsu, shoyu and miso, and New York Pop, creative ramen such as Dancing Spicy Ramen, Spider Ramen, Dragon Chashu Ramen, California Ramen and more. "We aim to serve ramen that embraces a whole meal in one bowl," explains Mr. Okayama about the spirit behind their ramen. Zen 6 really expands the concept of ramen and elevates this cuisine to the next level. It's a ramen shop for the next generation.

Tan Tan 6 *$10.75*

This ramen highlights their masterfully crafted medium thick straight noodles and soup combining chicken and tonkotsu broths to get just the right richness. Fried garlic and house-made maayu (roasted garlic oil) add extra body and nuttiness to the spicy soup and conventional tan tan men meat sauce while an abundance of fresh vegetables balances out the layering flavors. Mix well before eating!

Hakata Tonkotsu Ramen *$10.75*

The golden combination of firm, straight noodles and a rich and full-bodied tonkotsu broth is enlivened in this traditional Hakata style tonkotsu ramen. Inspired by the famous Ippudo tonkotsu ramen, Zen 6 has perfected their soup with a milder and smoother taste that goes well with their original maayu.

Dancing Spicy Ramen *$12.50*

Fried calamari in ramen is an amazing idea. You can enjoy two different flavors in one dish: the crispy texture in the first bite followed by something moist and flavorful via the chicken and tonkotsu blended soup. Scallions and daikon radish sprouts add a refreshing touch to this standard, with an extra nuttiness coming from the peanuts and fried garlic.

Spider Ramen *$15.50*

Oversized soft shell crab sitting on the ramen brings a happy feeling to your stomach and taste buds. A medley of flavors come one after another when you bite into this umami-packed and texture-filled dish. The chicken and tonkotsu blended soup mildly embrace a whole lot of flavors.

Taj Mahal Ramen *$11.50*

Curry meets ramen, making this the marriage of the king and queen of Japanese comfort foods. The curry flavor is reserved to highlight their chicken base broth and is just enough to add an energizing aroma and a kick to the dish. Medium thick straight noodles absorb the soup well and crisp fresh bean sprouts and scallions display comfortable harmony with the original meat paste.

Free Gyoza until Dec. 31!

Homemade Gyoza Dumplings

Ramen and gyoza dumplings are inseparable. To accompany their crafted ramen dishes, Zen 6's gyoza specializing chef makes two kinds of gyoza dumplings, pork & beef and vegetables, every day from scratch. Until December 31st, customers who order any ramen will receive 3 complimentary pieces of gyoza. Don't miss this great opportunity to enjoy freshly made gyoza along with your ramen!

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TEL. 212-673-9300

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A collection of unique serving dishes line the shelves behind the sushi counter at Kanoyama, owned by Chef Nobuyuki Shikanai. He explains, "We take as much pride in our plates as we do in our food." This is saying a lot, as Kanoyama's seafood is supplied by major importer, True World Foods (TWF). Shikanai has been receiving fish from them daily for 8 of the 9 years his restaurant has been open, and he describes the appeal of their working relationship as "not only the high quality of TWF's products, but their flexibility in responding to all of my requests." Shikanai attributes the diversity of his offerings to the variety of fish that TWF regularly supplies.

While getting their fish and produce both domestically and abroad, TWF specializes in importing and distributing quality Japanese fish from major fish markets, including the famous Tsukiji and Hakata. Shikanai says he receives inspiration from the rare items with which they provide him. For instance, he might serve his Japanese and American clientele conger liver or yokowa (young Pacific bluefin tuna). Such items are not usually found on the menu, and they need to be reserved a week or so ahead of time. Says Shikanai, "The yokowa comes straight from Tsukiji, and I have customers that come in specifically to eat this sashimi. Once you try it, you really can't go back to regular tuna."

Currently, cold season buri (yellowtail) is at its peak, so Shikanai has incorporated it into his omakase (chef's choice) menu which includes not only raw fish, but cooked items from the kitchen as well. Shikanai uses the wild buri provided by TWF for this dish. As opposed to cultured buri, wild buri has a less fishy smell while still maintaining the large amount of fat that buri is known for. Shikanai seeks to take advantage of these qualities with a simple approach in his preparation.

"My strategy is to grill it with sansho, as this Japanese pepper is really good at holding its own with the fatty buri. It's a totally different experience from eating it as sashimi," he explains. Presented on a mini grill and served in a marinade of sansho, soy sauce, mirin and sake, the buri is accompanied by fragrant chestnuts and ginko nuts that bring out its flavor. This dish showcases both the simplicity and depth of Shikanai's handiwork at Kanoyama.

Chef Shikanai brings out the features of buri with the basic technique of marinating it in a simple sauce made from sansho, soy sauce, mirin and sake and then grilling it. Topped with sansho seeds and served on a ohba (Japanese bigleaf magnolia) leaf along with chestnuts and ginko nuts, it perfectly represents the flavor of autumn-winter delicacies. It can be complemented by the 40 types of sake and other drinks on hand for customers to enjoy.

Kanoyama offers an omakase menu prepared by Chef Shikanai at the sushi counter. Price differs depending on the course, including Omakase Sushi for $37 and Omakase Sashimi for $40. Other seating in the restaurant allows a la carte ordering.

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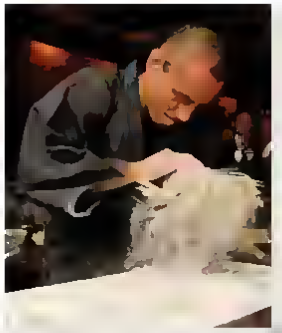

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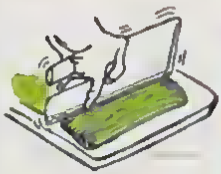

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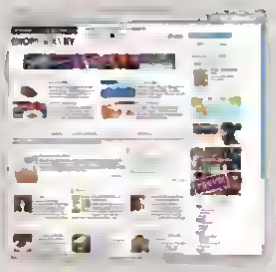

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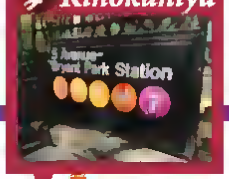

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Ingredients

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- ☐ 1 tbsp ginger (minced)
- ☐ ½ tbsp garlic (minced)
- ☐ 1 tbsp sesame oil
- ☐ 2 tbsp Kikkoman Rice Vinegar
- ☐ 50 ml Kikkoman Soy Sauce
- ☐ 50 ml Kikkoman Kotteri Mirin
- ☐ 1 tbsp sugar

Steps

1. Heat the sesame oil in a frying pan. Saute the ginger and garlic.
2. Add the scallions and quickly saute.
3. Add soy sauce, mirin and sugar and mix, then bring to a simmer and turn off the heat.
4. After letting cool, add the vinegar and save in a container.

*Use a clean, airtight container and place in the refrigerator. Use within 2-3 days.

CHICKEN KARA-AGE

Ingredients (serves 4 people)

- ☐ 2 pieces boneless chicken thigh
- ☐ Kikkoman Kara-age coating mix as needed
- ☐ Frying oil as needed
- ☐ 7 oz cabbage
- ☐ Ginger & Scallion Tare Sauce as needed

Steps

1. Shred the cabbage.
2. Cut the chicken thighs into 2 inch square pieces.
3. Coat the chicken with Kikkoman Kara-age coating mix, and fry in the oil.
4. Lay down a bed of cabbage on a plate, place the chicken on top, dress with Ginger & Scallion Tare Sauce.

Cooking preparation by Tomoko Kuroda Swanson

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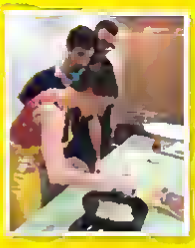
Throw a Gyoza Party!

Ajinomoto Frozen Gyoza Dumplings allow you to make restaurant quality gyoza without any hassles for your home party. We asked 4 gyoza fans, Kevin, Stuart, Ryan and Antonio, to participate in a cooking demonstration and trial.



Step 1: Place Ajinomoto Frozen Gyoza Dumplings in a non-stick pan. Arrange the dumplings without any space between them

Step 2: Add 2 oz. (4 tbsp.) water and cover with lid. Turn the pan on medium heat. No oil is necessary. **Note:** Don't pour the water over the dumplings

Step 3: Wait about 5 minutes and check whether the gyoza are done. When opening the lid, a nice smell should waft up, but check to see if the water is gone and listen to the grilling sound **Note:** Don't turn over

Step 4: When water has evaporated and the gyoza bottoms become golden brown, the gyoza are ready to eat.

Crispy on the outside and juicy on the inside is what characterizes Ajinomoto's gyoza. Their flat-bottomed shape allows them to cook to the perfect crispness, while the skin holds in their scrumptious, juicy flavor. The Pork & Chicken variety is a delicious combination of pork, chicken and vegetable filling. They are available in 12-piece packs or 35-piece family packs (pictured).

5 Min. Gyoza

1. Place gyoza in pan.
2. Add water.
3. Cover with lid and cook 5 min.

Ready to eat!

I find it interesting that Japanese gyoza have two different textures in one skin: crunchy on one side and tender with a medium-hard texture on the other. – Antonio
How easy to make! I will make two or three in the morning and put them in my brand new bento box! – Ryan
Gyoza are easier to cook than I expected. You don't have to turn them over, so that's cool. I learned that's why they're nice and crunchy and have a smooth taste. – Stuart
I've had gyoza for decades, but today is the first time I've ever made them myself. They are easy to make, and they still have a homemade look and flavor. – Kevin

In addition to Pork & Chicken, Ajinomoto carries Chicken, Beef, Seafood and Vegetable*.

*Vegetable flavor is vegetarian friendly

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As this is sparkling sake, MIO is good as an aperitif, just like Champagne or sparkling wine. Enjoy the delightful effervescence upon pouring into flute glasses. Its alcohol content is only 5%, different from other sake (usually 15-17%). You will be easily enchanted by MIO.

You can find MIO at Japanese restaurants and some stores in town. Also, you can buy MIO from the online shop. **http.//www.takarasake.com**

About the name, "MIO"

The name MIO comes from an old Japanese word that means "the bubble wave behind the sailing ship." "The bubble" implies MIO being a sparkling sake.

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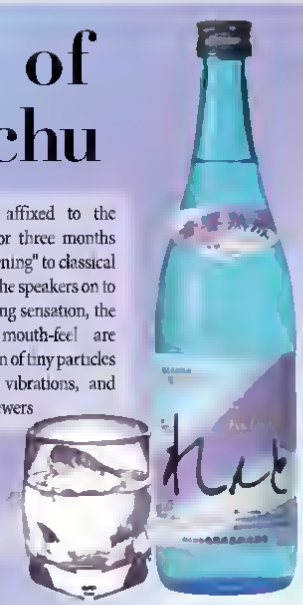

The best way to drink it is *mizuwari*, one part shochu to one part cold water.

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Singing Away at Ever Evolving Karaoke

Singing makes people happy; that's something that no one can argue about. As the success of TV shows like Glee and The Voice signifies, singing has become a national trend. Karaoke is not a newly imported pastime from Japan to the U.S., but thanks to this recent trend the karaoke culture here has been changing drastically and is growing at a rapid pace these days. Here, Chopsticks NY updates what's been happening in the industry and shares tips on how to enjoy this type of entertainment even more.

The Rise of Private Room Karaoke

Singing karaoke at a bar or public karaoke at a restaurant are currently common in this country, while the private karaoke style called "karaoke box" is predominant in Japan. Singing in front of many strangers is blissful for those who want to show off their singing skills, but often times you have to wait until your turn comes and listen to strangers sing, people before you might sing a song you plan to sing, and you cannot choose your audience because it is a mixture of different people. Private karaoke, with room sizes varying from ones for small groups of 2-3 people to others for large groups of 15-20, can allow you to avoid all those annoyances. This is one of the reasons that private karaoke is getting more and more popular among young Americans. "Non-Japanese customers enjoy private karaoke in different ways from Japanese. For example, I see many of them sing along rather than singing solo. That's the opposite of Japanese. I also noticed that Americans love to sing standing on the sofa as if it is a stage," says Mr. Mike Kida, president of Karaoke Champ, a NY based karaoke consulting company that also runs local karaoke houses like Sing Sing, Shout and One7. According to him, the private karaoke style will definitely grow in the U.S, but it may go in a different direction to create an innovative way of enjoying karaoke.

Evolution of Karaoke Culture

Karaoke has been popular in Japan for almost 40 years, but it has transformed its style from live accompaniment to cassette tape, videotape, laser disk and DVD in accordance with people's lifestyle shifts and technological advancement. Mr. Kida's Karaoke Champ has developed a new song order system for the touch pad generation in the U.S., and has started introducing it in his karaoke houses. "Customers can search songs by artist, title, language, history, etc. and order songs on the touch pad without flipping page after page in the previous thick books." As of now, this style is not yet an industry standard, but it is expected to become one very soon. Karaoke Champ is also developing a system that allows you to order songs from your smart phone. Just like the sing-along culture in the U.S., now is the time of karaoke evolution.

Technical Tricks that Remove Singer's Block

Though karaoke has been around in the U.S. for a while, there are tons of people who have not yet tried it and avoid it due to past bad experiences. For those who are shy about singing in front of people and are scared of singing badly, we share some easy tricks that can instantly help you. Of course private rooms work for the former case, and singing with one or two friends will be just fine for those people. For the latter case, the first thing you need to do is abdominal breathing. This helps you project your voice naturally and effectively. The next thing is to find out what your weakness is, and then manipulate the karaoke machine options according to these weak points. If your key does not match to that of the song you want to sing, you can use the key controller to make the music key higher or lower. If your voice is not powerful enough even after doing abdominal breathing, adjust the music and mic volumes to find the best balance. You can even add reverberation to your voice and this may also hide times when you miss the distance and tempo. Also, the way you hold the mic will affect your vocal power. The correct way to hold the mic is shown in the box below.

If you cannot catch up with the rhythm, you can even raise the volume of the base to be more audible.

The above machine tricks work well, but if you really want to improve your singing skills practice is the most important. Mr. Kida suggests "Take advantage of Happy Hour. Many karaoke houses offer reduced room charges at that time."

How to Hold a Mic

Holding the mic correctly can actually improve your singing skills. Most of the microphones that karaoke houses use capture the sound from the top of the mic, so if you hold it the way shown in picture 1 you may lose a lot of your voice. Also, holding the grill ball of the mic (shown in picture 2) also blocks your voice. The best way is to hold the mic in the middle of the handle and face the top of the mic toward your mouth as shown in picture 3. Also, it's more effective if you put the mic close to your mouth for low pitch and far from your mouth for high pitch.

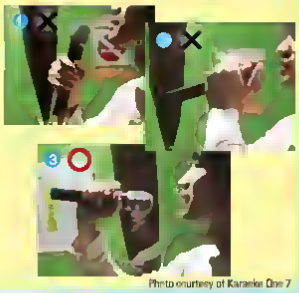
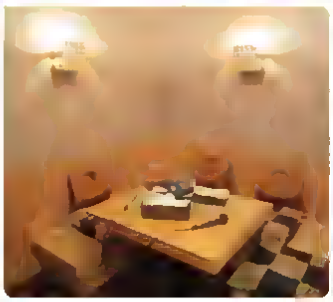


Photo courtesy of Karaoke One 7

BOX RIKI



Located on the 2nd floor of Izakaya RIKI, **BOX RIKI** lets you sing karaoke while enjoying izakaya dishes. They offer private rooms varying in sizes from 2 or 3 people to large for up to 20. Room charge is $8 per person per hour but if your food order exceeds $20, your karaoke room charge will be reduced to $5 per person. Until January 31, they offer a party plan for groups larger than 6, which comes with 10 izakaya dishes, all-you-can-drink and 3-hour karaoke for only $50 per person. Reservations are required.

STORE DATA

141 E. 45th St. (bet. 3rd & Lexington Aves.) 2nd Fl.
New York, NY 10017
TEL: 212-986-5612

Hours
Mon-Sat: 6 pm-4 am

Category
Private karaoke

PRICES
$8 per person per hour (Weekdays/Weekends)

LANGUAGES
English, Korean, Japanese, Chinese, Tagalog, Spanish

KARAOKE SHOUT

One FREE Shot at bar for those mentioning Chopsticks NY. Valid thru Dec 30, 2012

As the only private room karaoke house in Astoria, **Karaoke Shout** carries songs in 15 languages to cater to multiple ethnic groups. They introduced KJ Touch Remote for the first time in the U.S., a touch panel song request system, allowing customers to search songs by language, artist, title and requested history. New English songs are updated every month. During Happy Hour until 8 pm, all beer, wine and house drinks are 50% off with a discounted room. Call for details for Open Bar Karaoke Packages.

STORE DATA

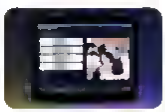
32-46 Steinway St., Astoria
NY 11103
TEL: 718-569-0000
www.karaokeshout.com

Hours
Mon-Wed: 5 pm-2 am
Thu-Sun: 1 pm-4 am

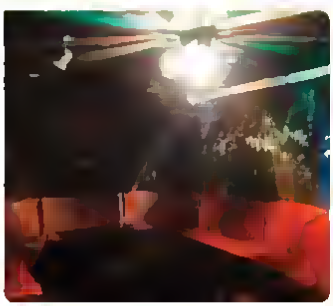
Category
Private karaoke, public karaoke (no stage), bars, lounges

PRICES
Weekdays: $6 per person per hour ($3 until 8 pm)
Weekends: $8 per person per hour ($4 until 8 pm)

LANGUAGES
English, Spanish, Japanese, Chinese, Korean, Hindi, Thai, Tagalog, Vietnamese, Russian, German, French, Italian, Portuguese, Polish



JAPAS 27



Conveniently located on the second floor of Kaiten Sushi East, karaoke house **Japas 27** perfectly caters their service for those who want to sing aloud, eat well and drink hard. Customers can order drinks with a selection of over 50 food items from the restaurant downstairs. From Sunday to Thursday, you can enjoy karaoke with no room charge with a minimum $10 food order or unlimited drink plan for only $19.99 per person for two hours. After 11 pm on Fridays and Saturdays, all sushi is 50% off.

STORE DATA

366 3rd Ave. (bet. 26th & 27th Sts.) 2nd Fl.
New York, NY 10016
TEL: 212-689-2329
www.japas27.com

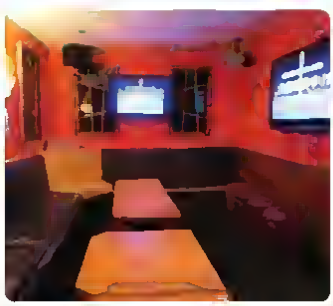
Hours
Mon-Sun: 5 pm-4 am (Weekdays/Weekends)

Category
Private karaoke, public karaoke (no stage), bars

PRICES
Sun-Thu: Free room charge with minimum food and drink order $10 per person
Fri & Sat: $5 per person per hour

LANGUAGES
English, Japanese, Korean, Chinese, Spanish, Tagalog

YUKI 55



Every day during Happy Hour, from 5-7 pm, **Yuki 55** offers 50% discount on room charges and drinks on their menu. They have a big party room that can accommodate up to 20 people and several private rooms for 2-3 people. For those wanting a party, try their Party Set for $35 per person. This includes a 2-hour room charge, an assortment of sushi and appetizers, all-you-can-drink, including house sake (hot, cold), house wine (red, white) and beer. You also can order izakaya menu from East restaurant downstairs.

STORE DATA

253 W. 55th St.
(bet. Broadway & 8th Ave.)
New York, NY 10019
TEL: 212-765-1210

Hours
Mon-Sun: 5 pm-3:30 am

Category
Private karaoke
Public karaoke
Bar

PRICES
$8 per hour per person (Weekdays/Weekends)

LANGUAGES
English, Korean, Japanese, Chinese, Tagalog

Kappa Imo (sweet potato) "Shochu"
Light. Smooth. Zestful.

Enjoy "Kappa no Sasoi-mizu" at
15 East
15 E 15th St (between 15th and Fifth Ave) New York NY 10003
Tel 212 647 0015

寿司との相性で選べば河童　15EASTの板長の吉野さんのお勧めはタイ　コハダ　タコ。
エレガントな芋焼酎ですからこその相性です。

Distributed by JFC International Inc. 905.525.4400

Richer taste made by black koji

SING ★ SING

Thank you for your patronage in 2012!

December 28th, 29th, 30th and 31st

Bring this ad and we will offer 1 hour all you can drink Kirin Draft with private room use.

*Subject to availability

Sing Sing Karaoke St. Marks
9 ST Marks Pl.
New York, NY 10003
(212) 387 - 7800
stmarks@karaokesingsing.com

Sing Sing Karaoke Ave A
81 Avenue A.
New York, NY 10008
(212) 674 - 0700
avea@karaokesingsing.com

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (soda or wine)

Sushi-bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20
2018 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th Sts.)
212-362-4816

Haru — $25
433 Amsterdam Ave (bet. 80th & 81st Sts.)
212-579-5555

Ichia Restaurant — $20
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4608

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2851

Kitaro — $20
510 Amsterdam Ave (bet. 84th & 85th Sts.)
212-787-5008

Kouzan — $25
585 Amsterdam Ave (at 89 St.)
212-580-9099

Kono Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6229

Mamu Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe — $20
84 Amsterdam Ave (bet. 81st & 82nd Sts.)
212-787-1110

Musa — $400
Time Warner Ctr. 4FI Columbus Cir.
212-823-9600

Matsu — $20
483 Columbus Ave (bet. 83rd & 84th Sts.)
212-799-7722

Momoyu Amsterdum — $42
427 Amsterdam Ave (bet. 80th & 81st Sts.)
212-580-0007

Next Door — $25
813 W. 187th St (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25
566 Amsterdam Ave (bet. 87th & 88th Sts.)
212 787-6316

Planet Sushi* — $25
380 Amsterdam Ave (at 78th St.)
212-712-2192

Raku* — $25
Upper West

Located in a beautiful brownstone neighborhood, Raku offers the best sushi deals around without compromising on the freshest ingredients. In addition to sushi and sashimi, try the highly recommended appetizers and entrees.
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25
2289 Amsterdam Ave (bet. 122nd & 123rd Sts.)
212-666-2996

Saji's — $15
256 W. 103rd St. (Broadway & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25
964 Amsterdam Ave (bet. 107th & 108th Sts.)
212-280-5858

Sun-Chan* — $25
2709 Broadway (bet. 103rd & 104th Sts.)
212-749-5008

Sushi A-Ga-Go — $25
2500 Broadway (bet. 93rd & 94th Sts.)
212-724-7340

Sushi Hana — $35
466 Amsterdam Ave (bet. 82nd & 83rd Sts.)
212-874-1078

Sushi Yasaka* — $30
251 W. 72nd St. (Broadway & West End Ave.)
212-496-0460

Sushi Yu 2 — $18
127 W. 161st St. (bet. Pinehurst & Cabrini)
212-781-5633

Tamaya — $14
4030 Broadway (bet. 169th & 170th Sts.)
212-568-0036

Tenzan — $32
285 Columbus Ave (bet. 73rd & 74th Sts.)
212-580-7300

Vina Sushi & Suka — $20
2953-55 Broadway (bet. 115th & 116th Sts.)
212-222-8568

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th Sts.)
212-628-8805

Oanguri — $60
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese* — $22
354 E. 99th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1466 1st Ave. (bet. 76th & 77th Sts.)
212-249-2722

Ginza — $20
800 Lexington Ave (at 62nd St.)
212-888-7898

Haru — $30
1329 3rd Ave. (at 69th St.)
212-452-0078

Huru Suku Bar — $30
1327 3rd Ave. (at 69th St.)
212-452-9230

Ichiro — $30
1634 2nd Ave. (bet. 87th & 88th Sts.)
212-360-6300

Ikanohana — $30
1016 Lexington Ave (bet. 72nd & 73rd St.)
212-737-9535

IRON Sushi* — $25
355 E. 79th St. (bet. 1st & 2nd Ave.)
212-772-9680

Isohama — $30
1666 3rd Ave. (bet. 93rd & 94th St.)
212-426-0099

Iwasaki Sushi — $25
1103 1st Ave. (bet. 60th & 61st Sts.)
212-308-8828

Ko Sushi (2nd Ave.) — $31
1329 2nd Ave. (at 70th St.)
212-439-1578

Ko Sushi (York Ave.) — $31
1819 York Ave. (bet. 85th & 86th Sts.)
212-772-8838

Koito Sushi* — $30
310 E. 83rd St. (bet. 1st & 2nd Ave.)
212-425-1216

Kyoto Sushi — $20
1240 Lexington Ave (bet. 83rd & 84th St.)
212-288-5024

Matsu — $30
411 E. 70th St. (bet. York & 1st Ave.)
212 744-5454

Naruto Ramen* — $10
Upper East

The signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.00 on Mondays and GYOZA for $2.50 on Wednesdays.
1590 3rd Ave. (bet. 90th & 90th St.)
212-289-7903

Ooki Sushi — $35
1575 3rd Ave. (bet. 88th & 89th Sts.)
212-828-3388

Puka — $30
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0585

Sasabune — $40
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-6183

Shubu-Shubu 70* — $25
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-861-5835

Sushi Hana — $25
1501 E. 2nd Ave. (at 78th St.)
212-327-0502

Sushi of Gari — $80
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340

Sushi Seki* — $57
1143 1st Ave. (bet. 62nd & 63rd Sts.)
212-371-0239

Sushi Suki — $20
1577 York Ave. (bet. 83rd & 84th Sts.)
212-249-3766

Tanoshi Sushi Sake Bar — $55
1372 York Ave. (bet. 73rd & 74th Sts.)
646-727-6056

Tatani 72 — $25
1400 2nd Ave. (bet. 72nd & 73rd Sts.)
212-472-1700

Tenzan — $35
968 2nd Ave. (bet. 52nd & 53rd Sts.)
212-980-5900

Teriyaki Boy* — $7
1640 3rd Ave. (bet. 91st & 92nd Sts.)
212-987-7150

Tokuben 86* — $25
314 E. 86th St. (bet. 1st & 2nd Ave.)
212-628-5334

TORI SHIN — $70
1193 1st Ave. (bet. 64th & 65th Sts.)
212 988-6408

Totoya — $25
1144 1st Ave. (at 63rd St.)
212 753-0422

Wajima — $30
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-9065

Wasabi Lobby — $30
1584 2nd Ave. (at 82nd St.)
212-988-2882

YUKA* — $25
1557 2nd Ave. (bet. 80th & 81st Sts.)
212 772 3675

Yuka — $25
153 York Ave. (at 81st St.)
212 988-5900

Midtown West

Ai's Sushi — $15
374 W. 46th St. (at 9th Ave.)
212 265-5696

Aki Sushi — $30
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-262-2288

Aoki — $30
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-956-2356

Bamboo 52 — $12
344 W. 52nd St. (bet. 8th & 9th Ave.)
212-315-2777

Bunhana — $30
47 W. 56th St. (bet. 5th & 6th Ave.)
212 581-0930

east 55* — $20
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-581-2240

Go Sushi — $20
756 9th Ave. (at 51st St.)
212-459-2269

GO! GO! CURRY!* — $8.5
Midtown West

The triple crown winner of Japanese curry contests is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W. 38th St. (bet. 7th & 8th Ave.)
212 730-5555 www.gogocurryusa-ny.com

Huru — $35
205 W. 43rd St. (bet. Broadway & 8th Ave.)
212-998-9910

Inakaya — $45
231 W. 40th St. (bet. 7th & 8th Ave.)
212-354-2135

Isu 56 — $25
56 W. 56th St. (bet. 5th & 6th Ave.)
212 707-1702

Ishihama — $30
319 5th Ave. (at 32nd St.)
212-696-0202

Midtown West **Izakaya IROHA**
152 W 49th St (bet. 5th & 7th Ave) | 212-398-9049 $30

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet 5th & 6th Ave) | 212-541-7145 $18

Midtown West **Kadama 45**
301 W 45th St (at 8th Ave) | 212-582-4065 $25

Midtown West **Koi**
40 W 40th St (bet 5th & 6th Ave) | 212-821-3330 $60

Midtown West **Kyotofu**
705 9th Ave (bet 48th & 49th St) | 212-974-6012 $25

Midtown West **Mankui-Tei**
60 W 56th St (bet 5th & 6th Ave) | 212-757-1542 $20

Midtown West **Monster Sushi***
22 W 46th St (bet 5th & 6th Ave) | 212-869-7707 $30

Midtown West **Natsumi**
226 W 50th St (bet Broadway & 8th Ave) | 212-956-2346 $40

Midtown West **NOBU 57**
40 W 57th St (bet 5th & 6th Ave) | 212-757-3000 $100

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave.) | 212-581-3196 $25

Midtown West **Rio & You***
328 W 45th St (bet. 8th & 9th Ave.) | 212-307-0717 $25

Midtown West **Sake Bar Hagi***
152 W 49th St (bet. 6th & 7th Ave.) | 212-764-8549 $25

Midtown West **Sapporo***
152 W 49th St (bet 6th & 7th Ave) | 212-869-5372 $18

Midtown West **Shimizu**
315 W 51st St (bet. 8th & 9th Ave) | 212-581-1581 $35

Midtown West **Saha Nippon***
19 W 52nd St (bet 5th & 6th Ave) | 212-489-2525 $30

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave) | 212-955-0670 $85

Midtown West **Sushi Damo**
330 W 58th St (bet. 8th & 9th Ave.) | 212-707-8609 $45

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave) | 212-957-0046 $80

Midtown West **Sushi Zao**
108 W 44th St (bet 6th & 7th Ave.) | 212-302-0707 $70

Midtown West **Sushidea***
123 W 45th St. (bet 5th & 7th Ave.) | 212-398-2900 $45

Midtown West **Sushya***
28 W 56th St (bet 5th & 6th Ave) | 212-247-5756 $20

Midtown West **TABATA***
540 9th Ave (bet. 38th & 40th St.) | 212 290-7731 $15

Midtown West **Terakawa Ramee***
665 9th Ave (bet. 57th & 58th St.) | 212 307-0170 $12

Midtown West **Totto Ramea**
366 W 52nd St (bet. 8th & 9th Ave) | 212-582-0052 $20

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave) | 212-245-4555 $45

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level | 212-459-2100 $10

Midtown East

Midtown East **Aburiya Kinnosuka***
213 E 45th St (bet 2nd & 3rd Ave) | 212-867-5454 $65

Midtown East **Arata Sushi**
1047 2nd Ave (bet 56th & 56th St.) | 212-371-4339 $20

Midtown East **Azusa***
3 E 44th St (bet Madison & 5th Ave) | 212-661-0001 $35

Midtown East **DONBURI-YA***
137 E 47th St (bet 3rd & Lexington Ave) | 212 308-7306 $25

Midtown East **Gyu-Kaku***
805 3rd Ave 2 Fl (at 50th St) | 212-702-6616 $40

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St) | 212-885-7111 $66

Midtown East **Haru**
280 Park Ave (at 48th St.) | 212-490-6680 $35

Midtown East **Hatsuhaaa**

Established in 1978 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center it is perfect for business lunches. At dinnertime try their Omakase at sushibar, or prix fixe and entree starting at $23
17 E 48th St (bet. 5th & Madison Aves) | 212 355-3345 www.hatsuhana.com $50

Midtown East **Hatsuhaaa Park***
237 Park Ave (bet 45th & 46th St) | 212-661-3400 $35

Midtown East **Hida-Chaa Ramea**
248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave) | 212-813-1100 $20

Midtown East **Ise 49**
151 E 49th St (bet 3rd & Lexington Ave) | 212 319-4578 $25

Midtown East **Izakaya Ariyoshi**
228 E 53rd St (bet. 2nd & 3rd Ave) | 212-319-3940 $25

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years Izakaya Riki offers many variet as of Japanese Izakaya style food Their fill-ing lunch set ($15) is not to be missed Open until 3 am from Mon Fri, Riki opens its doors to hungry New Yorkers
141 E 45th St (bet. Lexington & 3rd Ave) | 212-986-1109 $40

Midtown East **Jukai**
237 E 53rd St. (bet. 2nd & 3rd Ave) | 212 5119-5788 $30

Midtown East **KATSUHAMA47***
11 E 47th St. (bet. Madison & 5th Ave.) | 212-758-5508 $18

Midtown East **Kuruma Zushi**
7 E 47th St. 2 Fl (bet. Madison & 5th Ave) | 212-317 2802 $100

Midtown East **Mai Sushi Restaurant**
18 E 41st St (bet. 5th & Madison Ave) | 212-400-8880 $18

Midtown East **MEGU Midtown**
945 UN Pl (bet. 47th & 48th St) | 212-964-7777 $125

Midtown East **Meachaaka-Tai**
131 E 45th St (bet. 3rd & Lexington Ave.) | 212-986-0505 $14

Midtown East **Nada-Sushi**
135 E 50th St (bet. 3rd & Lexington Ave) | 212-431-2537 $25

Midtown East **Nippoa***
159 E 52nd St (bet. 3rd & Lexington Ave) | 212-758-0226 $49

Midtown East **Oms/b***
156 E 45th St (bet. 3rd & Lexington Ave.) | 212-922-9788 $9

Midtown East **Oaya***
143 E 47th St (bet. 3rd & Lexington Ave) | 212-715-0490 $30

Midtown East **Restaurant SEO***
249 E 45th St (bet. 2nd & 3rd Ave) | 212-865-7722 $40

Midtown East **Ruago**
205 E 45th St (bet. 2nd & 3rd Ave) | 212-867-4200 $50

Midtown East **Roein Bar & Grill**
9 E 37th St (bet. Madison & 5th Ave) | 212-213-5137 $15

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hidden treasure level is perfect for couples. Private parties available
211 E 43rd St B1F (bet. 2nd & 3rd Ave) | 212-953-7253 www.sakagura.com $50

Midtown East **Shinbashi**
7 E 49th St (bet. Madison & 5th Ave) | 212-813-1003 $30

Midtown East **Shachu Bar Hatchaa**

Conveniently located near Grand Central Station it's an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here
210 E 44th St (bet. 2nd & 3rd Ave) | 212 687-5075 $30

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet. 2nd & 3rd Ave) | 212-557 9200 $40

Midtown East **Sushi Tima**
821 2nd Ave (at 44th St) | 212-963-8383 $20

Midtown East **SushiAne**
38 E 51st St (at Park Ave) | 212-755-1780 $50

Midtown East **Sushidea***
19 E 48th St. (bet Madison & 5th Ave) | 212-758-2700 $45

Midtown East **Tokyo***
342 Lexington Ave (bet 39th & 40th St) | 212-697-8300 $50

Midtown East **TOMI JAZZ**
239 E 53rd St (bet. 2nd & 3rd Ave.) | 646-497 1254 $30

Midtown East **Tsushima**
141 E 47th St (bet 3rd & Lexington Ave) | 212-207 1938 $40

Midtown East **West Udoa Izakaya**
150 E 46th St (bet. 3rd & Lexington Ave) | 212 922 9677 $10

Midtown East **Yakitori East***
210 E 44th St (bet. 2nd & 3rd Ave) | 212-697 5075 $20

Midtown East **YAMA Restaurant**
308 E 49th St (bet. 1st & 2nd Ave) | 212-355-3370 $28

Midtown East **Yamakaga Tokya**
1020 2nd Ave (bet 54th & 55th St) | 646-570-0833 $30

Korea Town

Korea Town **Ichi Umi Restaurant***
6 E 32nd St (bet Mad son & 5th Ave) | 212-725-1333 $30

Korea Town **Izakaya Maku**
10 W 32nd St 2 Fl (bet 5th Ave & B way) | 212-736-3232 $20

Korea Town **Kirakuya**
2 W 32nd St. (bet 5th Ave & Broadway) | 212-695-7272 $30

Korea Town **Toyama Sushi**
11 W 30th St (bet 5th & 6th Ave) | 212 967 3541 $22

Chelsea

Chelsea **Blue Ginger**
109 9th Ave (bet 15th & 16th St.) | 212-352-0911 $30

Chelsea **emju***

A small serving restaurant conveniently located near union square station. emju features an original menu created by the Japanese owner. There are many items to choose from including sushi, hors d'oeuvres, udon, daily donburi and sake
20 E 17th St (bet. 5th Ave & Broadway) | 646-336-7004 $10

Chelsea **IRON Sushi**
440 3rd Ave (bet 30th & 31st St) | 212-447 5822 $25

Chelsea **Izakaya Ten**
207 10th Ave (bet. 22nd & 23rd St.) | 212-627 7777 $25

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St.) | 212-989-4166 $40

Chelsea **Monster Sushi***
158 W 23rd St (bet. 6th & 7th Ave.) | 212-620-9131 $30

Chelsea **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) | 212 989-8883 $90

Chelsea **Naka Naka**
456 W. 17th St. (bet. 9th & 10th Ave.) | 212-929-8544 $50

Chelsea **Ootoya**
9 W 18th St (bet. 5th & 6th St.) | 212-255-0018 $20

Chelsea **Sushi Masaru**
185 8th Ave (bet. 18th & 19th St.) $25
212-727-8887

Chelsea **Tsuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St.) $50
212-660-6766

Chelsea **Tabaya**
144 W. 13th St. (bet. 6th & 7th Ave.) $13
212 924-3335

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**
619 3rd Ave. (bet. 34th & 35th St.) $25
212-696-2055

Gramercy **Choshi***
77 Irving Place (at 13th St.) $20
212-420-1413

Gramercy **Hamachi**
34 E. 20th St. (bet. Park Ave. & Broadway) $25
212-420-8908

Gramercy **Haoa**
346 1st Ave. (at 20th St.) $30
212 598-0135

Gramercy **Haru**
220 Park Ave. S. (at 18th St.) $80
646-428-0988

Gramercy **Kaitea Sushi East***
386 3rd Ave. (bet. 26th & 27th St.) $15
212-696-2326

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-3596

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Saburi**
168 Lexington Ave. (bet. 30th & 31st St.) $20
212-481-7766

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) $35
212 475-9377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) $40
212-685-2208

Gramercy **Terakawa Ramaa***
18 Lexington Ave. (bet. 23rd & 22nd St.) $12
212-777-2939

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0963

West Village

West Village **Aki na west 4**
181 W. 4th St. (bet. 6th & 7th Ave.) $44
212 366-5440

West Village **Cho Cho Saa***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **Hakata Tontsu***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-9659

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki vigor!" 5th 15th 25th are GO!GO!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Standing location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8 5
212-505-2555 www.gogocurryusa-ny.com

West Village **Marumi***
548 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-475-7055

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.) $20
212-255-9891

West Village **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212-228-1888

West Village **Miyagi**
220 W. 10th St. (bet. 7th & Greenwich Ave.) $25
212-620-3830

West Village **Nagomi**
179 Prince St. (bet. Thompson & Sullivan St.) $35
212-987-8230

West Village **Ramaa Takumi***
30 University Pl. (bet. 11th & 12th St.) $13
212-228-2752

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35
212 675-7775

West Village **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.) $50
212 414-3088

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) $18
212 675-5885

West Village **Sushi Yawa**
25 W. 8th St. (bet. 5th & 6th Ave.) $30
212 253-9888

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212-777-5345

West Village **Ushiwakamaru**
136 W. Houston St. (Sullivan & MacDougal St.) $80
212-228-4191

East Village

East Village **Ashiya**
187 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village **BOND ST**
6 Bond St. (bet. Lafayette & Broadway) $75
212-777-2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. This Daily Special Set for lunch or dinner goes well with one cup sake. Traditional tea ceremony in Seika-do (ceramic tea room) is available by reservation.
230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com

East Village **Dtaci**
228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-0545

East Village **East Noodle**
119 2nd Ave. (at 7th St.) $16
212-982-4285

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm

214 E 10th St. (bet. 1st & 2nd Ave.) | 866-602-8779 www.mycurry-ya.com — $20

East Village **Gya-Kaku***

34 Cooper Sq (bet. 4th St. and Astor Pl.) | 212-475-2399 — $40

East Village **Hasaki***

210 E 9th St. (bet. 2nd & 3rd Ave.) | 212-473-3327 — $40

East Village **IPPUDO NY**

65 4th Ave. (bet. 9th & 10th St.) | 212-388-0088 — $29

East Village **IKON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) | 212-228-0102 — $25

East Village **Japonica**

100 University Pl. (at 12th St.) | 212-243-7752 — $40

East Village **JEWEL BAKO**

236 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) | 212-979-1012 — $45

East Village **Kajitsu**

414 E. 9th St. (bet. Ave. A & 1st Ave.) | 212-228-4873 — $30

East Village **Kambi Kaman House***

351 E. 14th St. (bet. 1st & 2nd Ave.) | 212-228-1355 — $15

East Village **Kamai Dea**

186 Avenue A (bet. 11th & 12th St.) | 212-777-2068 — $25

East Village **KASADELA**

147 E. 11th St. (bet. Ave. B & C) | 212-777-1582 — $30

East Village **Kaska***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-254-6363 — $25

East Village **Kotobuki**

58 3rd Ave. (bet. 10th & 11th St.) | 212-353-6016 — $8

East Village **Kuboya**

539 E. 5th St. (bet. Avenue A & B) | 212-777-9010 — $15

East Village **Kyo Ya**

94 E. 7th St. (bet. Ave. A & 1st Ave.) | 212-982-4140 — $42

East Village **May's Place Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) | 212-533-8448 — $15

East Village **Maakui-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) | 212-228-4152 — $10

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) | 212-505-8001 — $10

East Village **Misoya**

129 2nd Ave. (bet. 7th and St. Marks Pl.) | 212-477-4825 — $20

East Village **Natori**

58 St. Marks Pl. (bet. 1st & 2nd Ave.) | 212-533-7711 — $20

East Village **OH! Taisho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-673-1300 — $20

East Village **Noodle Cafe Zea***

In the heart of East Village, Zea has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-533-6955 www.zensushi-nyc.com — $12

East Village **Otafuku***

A tiny vendor like joint Otafuku's specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tayaki and Dafuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo

239 E 9th St. (bet. 2nd & 3rd Ave.) | 212-353-9503 — $6

East Village **Kai Kai Kaa***

Have you ever seen the movie Tampopo? a Japanese cult movie about sizzling ramen noodle soup? Ra Ra Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

219 E 10th St. (bet. 1st & 2nd Ave.) | 212-477-7030 — $15

East Village **Ramen Setagaya (St. Marks Pl.)***

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-387-7958 — $13

East Village **Kobataya NY**

Roasting fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection. This is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice. $45, tasting course $40, popular lunch set: $10

231 E 9th St. (bet. 2nd & 3rd Ave.) | 212-979-9674 www.robataya-ny.com — $45

East Village **Saka Bar Decibel**

240 E 9th St. (bet. 2nd & 3rd Ave.) | 212-979-2733 — $40

East Village **Saka Bar Satsko**

202 E 7th St. (bet. Ave. A & C) | 212-614-0533 — $25

East Village **Sapporo East**

245 E 10th St. (at 1st Ave.) | 212-260-1330 — $17

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) | 212-477-2572 — $30

East Village **Shima**

189-193 2nd Ave. (at 12th St.) | 212-260-6303 — $20

East Village **Subakoh***

Subakoh is introducing Soba-nabe (from $16), available during fall and winter. It features handmade soba noodles and seasonal vegetables served in individual hot pots. Your favorite toppings can be added. 4-Course Early Bird Special ($19.50) is served until 7pm

303 E 5th St. (bet. 1st & 2nd Ave.) | 212-254-2244 www.compassbycompass.com/subakoh — $15

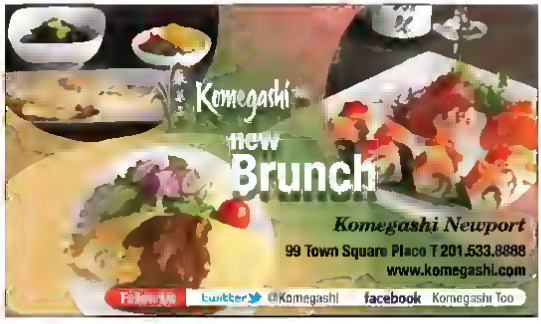
East Village **Souen East Village***

326 E 6th St. (bet. 1st & 2nd Ave.) | 212-366-1155 — $15

East Village **Souen Restaurant***

28 E 13th St. (bet. University Pl. & 5th Ave.) | 212-627-7150 — $20

Momokawa Course
5 dishes ★ choice of shabu-shabu or sukiyaki ★ rice or noodle ★ dessert
NEW
Afternoon Momokawa Set $38 (1:30-4pm)
7 days open
12pm-11:30pm
(Last Order)
157 E. 28th St (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com



East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural stone ground oats make soba a healthy meal. Try Lunch Box $15 with soba or udon & side dishes and dessert. Daily special appetizers and sake selection available for dinner

229 E 9th St (bet 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 17 yakitoris and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm

132 St. Marks Pl (at Ave. A) $12
212-598-1188 www.sushiloungenyc.com

East Village **Takahachi East Village**

85 Ave. A (at 6th St.) $25
212-505-8524

East Village **Udon West***

11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Umimo**

Umimo is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)

96 E 3rd St (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumi.com

East Village **Village Yokocho**

8 Stuyvesant St 2Fl (bet. 9th St. & 3rd Ave.) $20
212-536-3041

East Village **Wasan**

10 E 4th St (bet. 1st & 2nd Ave.) $35
212-777-1977

East Village **Yakiniku West***

218 E 9th St (bet. 2nd & 3rd St.) $26
212-979-9238

East Village **Yakitori Taisha***

8 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-5086

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5900

East Village **Yoba Restaurant**

105 E 9th St (bet. 3rd & 4th Ave.) $40
212-777-1188

East Village **Zen 6**

328 E 6th St (bet. 1st & 2nd Ave.) $15
212-673-9300

Lower Manhattan

Lower Mhn **Cuba 63**

63 Clinton St (bet. Rivington & Stanton St.) $21
212-228-5751

Lower Mhn **Family Recipe***

231 Eldridge St (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **Ise Downtown***

58 Pine St (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajoe**

21 South End Ave (at W. Thames St.) $38
212-786-9908

Lower Mhn **Mottsu**

285 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shaba**

287½ Grand St. (bet. Chrystie St. and Bowery) $13
212 431-0988

Lower Mhn **Soy**

102 Suffolk St (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushaan**

325 Broadway (bet. Worth & Duane St.) $26
212 362-2500

Lower Mhn **SUteiShi**

24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Tribeca

Tribeca **Brushstroke**

30 Hudson St (at. Duane St.) $130
212-791-3771

Tribeca **MEGU New York**

62 Thomas St (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***

25 Hudson St (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**

105 Hudson St (at Franklin St.) $100
212 219-0500

Tribeca **NOBU NEXT DOOR**

105 Hudson St (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosaajia**

141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0604

Tribeca **Sushi Azabu**

428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Takahachi Tribeca***

145 Duane St. (Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***

77 Hudson St (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blee Rihhon Sushi**

119 Sullivan St (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**

76 Thompson St. (bet. Broome & Spring St.) $15
212 925-1303

Soho **Omea**

113 Thompson St (bet. Spring & Prince St.) $30
212-925-6923

Soho **Souea Soho***

210 6th Ave. (at Prince St.) $20
212 807 7421

Brooklyn

Brooklyn **1 or 8***

86 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Bozu***

296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

38 Year Grand Renewal!
Sapporo reopened with a full lineup of new menus
NEW SAPPORO

152 W 49TH ST
(bet. 6 & 7 Ave.)
NEW YORK, NY 10019
OPEN 7DAYS: 11AM-11PM

焼肉 Yakiniku West
218 E 9th St
(bet 2nd & 3rd Ave)
212-979-9238

Take Shoes Off...?
•Short Rib Day
Mon & Tue up to 40% off
•Kobe Short Rib Day
Sun & Wed 30% off
•Beer $2.50
Sun-Thu 5pm-8pm
Fri Sat 11:30pm 4am
Mon-Thu 5pm-11:30pm
Fri & Sat 5pm-4am
Sun 5pm-10:30pm

Reviewed by NY Times
DARK MEN
Black Sesame Paste Noodle Soup $11.00

We won the "Street Ramen Contest" at JAPAN BLOCK FAIR!
Second location opening soon near Times Square
TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 / 212-290-7691
tabataramen@gmail.com | Twitter: @tabataramen
11:30am - 11pm Open 7 days a week

Brooklyn **Fushimi**
931 8 4th Ave (bet 93rd & 94th St.) $38
718-833-7788

Brooklyn **Gaido***
331 Flatbush Ave (bet Park & Prospect Pl.) $25
718-636-9856

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet Monroe Pl & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH***
176 Smith St (bet Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
162 Bedford Ave (bet 6th St & 7th St.) $20
718-782-6886

Brooklyn **Naruto Ramen**
275 5th Ave (bet 1st & Garfield St.) $12
718-832-8111

Brooklyn **Osaka**
272 Court St (bet Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet Berkeley & Lincoln Pl.) $25
718-783-1868

Brooklyn **OZU***
78 Clark St (bet Hicks & Henry St.) $20
718-797-3280

Brooklyn **qoo Rahata***
367 Metropolitan Ave (at Havemeyer St.) $25
718-384-9453

Brooklyn **Sakura 6**
937 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7878

Brooklyn **Sapporo Haru Japanese**
922 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-8721

Brooklyn **Supercora***
305 Bedford Ave (bet. S. 2nd & S. 1st St.) $20
718-302-1629

Brooklyn **Tanzan**
7116 18th Ave. (at 71st St.) $30
718-621-3238

Brooklyn **Zaakichi***

Since 2008 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in their enclosed semi-private dining booths, diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. Guests must be 14 years or older to be accommodated.

77 N. 6th St. (at Wythe Ave.) $40
718-384-8365 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $30
718-398-6098

Queens

Queens **ARIYOSHI***
41 13 Queens Blvd Sunnyside NY 11104 $18
718-937-3288

Queens **Bistro 33**
18-33 Ditmars Blvd Astoria NY 11105 $20
718-721-1333

Queens **gowasabi***
34-02 30th Ave Astoria NY 11103 $23
718-204-7954

Queens **Hakata**
37-02 Prince St Flushing NY 11354 $13
718-321-0290

Queens **Hinomaru Ramaa**
33-16 Ditmars Blvd Astoria NY 11105 $15
347-762-2843

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY $35
718-575-4033

Queens **Kyoto Sushi**
153 11 Union Tpk Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
29 13 Broadway Astoria NY 11106 $30
718-204-0090

Queens **Nanta**
107-08 70th Rd,Forest Hills NY 11375 $20
718-263-2335

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria NY 11105 $20
718-626-0588

Queens **Samurai Boy***
85-32 Grand Ave Elmhurst NY 11373 $9
718-457 2222

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $20
718-326-9704

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst, NY 11373 $20
718-803-3033

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-8253

Queens **Taado Sushi***
96 26 Fresh Pond Rd Ridgewood NY 11385 $12
718-381-0652

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105 $20
718-545-9506

Long Island

Long Island **Bauhaus**
2105 Nimheim Blvd Manhasset NY 11030 $30
516-627-3400

Long Island **Benihana**
920 Merchant's Concourse Westbury NY $30
516-222-6091

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $28
516-872-0415

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4552

Warm yourself with Monkfish Nabe
$39 for two

The Japanese seasonal Monkfish Nabe is here! A rare find in NY. Gather with friends with a Hot Pot at your table. Winter offer only

Lunch special
10% off & Tip not required
Lunch set $12 is a deal.
Soup, salad, sashimi, sushi rolls, entree of the day such as chicken teriyaki, fried oysters, etc.

Authentic Japanese Restaurant
竹寿司 Takesushi
The Japanese Restaurant
43-46 42nd Street, (off Queens Blvd.)
Sunnyside NY 11104
Tel. 718-729-8253
Open 7 Days

Exactly one minute from 40th St. Station on 7 Line. 15 min. from Manhattan

Long Island	**Kobun Restaurant***	2016 Merrick Rd. Merrick, NY 11566 516-223-3200	$30
Long Island	**Koiso**	540 Westbury Ave. Carle Place, NY 11514 516-333-3434	$26
Long Island	**KuraBara**	479 New York Ave. Huntington, NY 11743 631-673-0060	$30
Long Island	**Kurofune***	77 Commack Rd. Commack, NY 11725 631-499-1075	$20
Long Island	**Mumon Restaurant ***	1300 Franklin Ave. Garden City, NY 11530 516-747-3388	$32
Long Island	**Ningashimn***	12 A-4 Jericho Tpk. Jericho, NY 11753 516-338-0022	$25
Long Island	**Rock-n-Saki Port WA**	90 Main St. Port Washington, NY 11050 516-883-7253	$30
Long Island	**Sapporo**	3296 Merrick Rd. Wantagh, NY 11793 516-785-3953	$18
Long Island	**Sen Restaurant***	23 Main St. Sag Harbor, NY 11963 631-725-1774	$45
Long Island	**Shiro of Japan***	401 Old Country Rd. Carle Place, NY 11514 516-997-4770	$20
Long Island	**SUSHI ICHI**	700 N. Country Rd. Setauket, NY 11733 631-689-3111	$25
Long Island	**TAIKO Restaurant**	15 S. Village Ave. Rockville Ctr., NY 11570 516-678-6145	$20
Long Island	**Taku Sushi***	821 Corman Ave. Westbury, NY 11590 516-876-0033	$20
Long Island	**Tongo ***	196 Jericho Tpk. Floral Park, NY 11001 516-352-1116	$20
Long Island	**Restaurant Yamaguchi***	Since 1983, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. As de from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.	
		63 Main St. Port Washington, NY 11050 516-883-3500	$25
Long Island	**Yuki's Poletto Ton***	191 Merrick Ave. Merrick, NY 11566 516-867-6738	$25

The Bronx

The Bronx	**DHANA**	500 City Island Ave. Bronx, NY 10464 718-885-0700	$35

Westchester

Westchester	**Hajime***	267 Halstead Ave. Harrison, NY 10528 914-777-1543	$35
Westchester	**Momiji***	261 Halstead Ave. Harrison, NY 10528 914-835-1076	$25
Westchester	**Nanase**	522 Memorial Ave. White Plains, NY 10605 914-285-5351	$50
Westchester	**Nishi**	473 Ashford Ave. Ardsley, NY 10502 914-693-2500	$25
Westchester	**Noda***	200 Hamilton Ave. White Plains, NY 10601 914-948-0990	$25
Westchester	**Sakanaya Sushi**	14 North Central Ave. Hartsdale, NY 10530 914-946-9965	$18
Westchester	**Suzan Restaurant***	729 Saw Mill River Rd. Ardsley, NY 10502 914-674-6015	$23
Westchester	**Tanto***	939 White Plains Rd. Scarsdale, NY 10583 914-725-3100	$10
Westchester	**Tsuru**	253 N. Central Ave. Hartsdale, NY 10530 914-761-0057	$25

Upstate

Upstate	**Karuta**	77 Quaker Ridge Rd. New Rochelle, NY 10804 914-636-6636	$15
Upstate	**Kiko House**	1121 E. Washington Ave. Pearl River, NY 845-735-1185	$25
Upstate	**Sakurabana NY**	328 Route 59 Central Nyack, NY 10960 845-727-8939	$20

New Jersey

New Jersey	**Ajihei Princeton**	11 Chambers St. Princeton, NJ 08542 609-252-9158	$20
New Jersey	**Akai Sushi Lounge**	11 N. Dean St. Englewood, NJ 07631 201-541-0088	$18
New Jersey	**Aoyama**	1382 Washington Valley Rd. Martinsville, NJ 732-271-2558	$18
New Jersey	**Asahi Japanese***	1475 Bergen Blvd. Fort Lee, NJ 07024 201-944-5113	$17
New Jersey	**Deimetsu***	960 Mountain Ave. Mountainside, NJ 07092 908-233-7888	$25
New Jersey	**East Japanese**	1405 Teaneck Rd. Teaneck, NJ 07666 201-837-4260	$20
New Jersey	**Higo Batten***	2024 Center Ave. #J & K Fort Lee, NJ 07024 201-461-5465	$15
New Jersey	**Honshu Lounge***	31 Montgomery St. 2 Fl. Jersey City, NJ 07302 201-324-2788	$0
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr. Edison, NJ 08837 732-906-2370	$30
New Jersey	**ICHIBAN**	776 Bloomfield Ave. W. Caldwell, NJ 07006 973-808-7178	$22
New Jersey	**Italian Tomato (Mitsuwa)**	595 River Rd. Edgewater, NJ 07020 201-941-9113	$7

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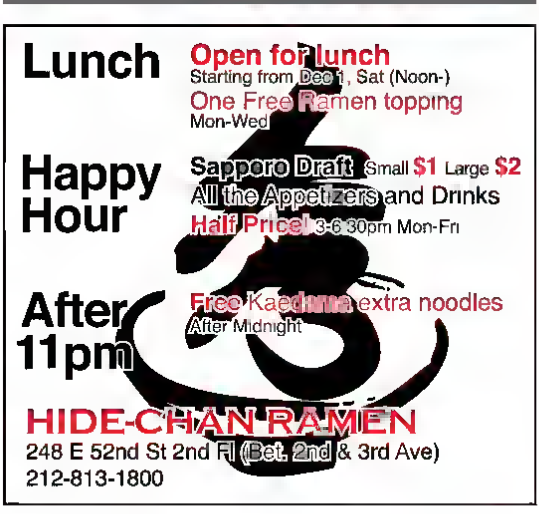

New Jersey **Kanamu***
763 Fairview Ave Cliffside Park NJ 07010 201-886-0060 $25

New Jersey **KIKU**
395 Rt. 17 S Paramus NJ 07652 201-265-7200 $40

New Jersey **Komagashi***
103 Montgomery St. Jersey City NJ 07302 201-433-4567 $25

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Located in waterfront Jersey City, Komagashi has the most gorgeous view overlooking Manhattan skyline. We offers exciting sushi selections. Try the Chirashi Royale, the freshest pick by the chef with selections from Japan and domestic. Only 5 min PATH from NYC!
99 Town Sq Pl Jersey City NJ 07310 201-533-8998 www.komagashi.com $30

New Jersey **Kyushu Sushi***
204 Paterson Ave Wallington NJ 07057 973-773-7100 $0

New Jersey **Mnsn Snshi & Grill***
81 W Allendale Ave Allendale NJ 07401 201-934-6616 $30

New Jersey **Monster Sushi***
395 Springfield Ave Summit NJ 07901 908-598-1100 $25

New Jersey **Princeton Tomn Snshi**
236 Nassau St. Princeton NJ 08542 609-924-8478 $15

New Jersey **Raku Izakaya**
206 Main St Fort Lee NJ 07024 201-585-0707 $25

New Jersey **Sakura-bann***
43 Franklin Ave Ridgewood NJ 07450 201-447-6525 $25

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 201-941-1004 $10

New Jersey **Sanuki Sando (Mitsuwa)**
595 River Rd Edgewater NJ 07020 201-941-9113 $10

New Jersey **Sugi**
2117 Rt. 4 E Fort Lee NJ 07024 201-461-3100 $22

New Jersey **TATSUMI***
1034 River Rd. Edgewater NJ 07020 201-969-0202 $25

New Jersey **Tondo Sushi***
10 Schuyler Ave Kearny NJ 07032 201-991-5558 $12

New Jersey **Toyn Restaurant***
438 Anderson Ave Cliffside Park NJ 07010 201-917-5532 $25

New Jersey **Umeya**
150 Belmont Rd Cresskill NJ 07626 201-816-0511 $25

New Jersey **Yakiton 39**
252-254 Degraw Ave. Teaneck NJ 07666 201-692-0700 $35

Connecticut

Connecticut **Abis**
381 Greenwich Ave Greenwich CT 06830 203-862-0100 $30

Connecticut **Kazu**
64 N Main St Norwalk, CT 06854 203-866-7452 $25

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (bet. 77th & 78th St.) 212-799-9770 Cream Puffs

Upper East **Choux Factory**
1685 1st Ave (bet. 87th & 88th St.) 212-289-2023 Cream Puffs

Midtown West **Cafe Zaiya Midtown W**
1073 6th Ave (bet. 40th & 41st St.) 212-764-6795 Bakery

Midtown West **Minamoto Kitchonn**
90th 5th Ave (bet. 48th & 49th St.) 212-489-3747 Confectionery

Midtown East **Cafe Zaiya Midtown E**
18 E. 41 St. (bet. Madison & 5th Ave.) 212-779-0900 Bakery

Midtown East **Choux Factory**
985 1st Ave (bet. 48th & 49th St.) 212-223-0730 Cream Puffs

Chelsea **Financnom**
200 6th Ave (bet. 17th & 18th St.) 212-414-0010 Dessert Bar

East Village **Cafe Zaiya East Villagn**
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.) 212-253-9700 Bakery

East Village **Chikahicons**
203 E 10th St. (bet. 1st & 2nd Ave.) 212-475-0523 Dessert Bar

East Village **PANYA**
8 Stuyvesant St (bet. 9th St. & 3rd Ave.) 212-777-1330 Bakery

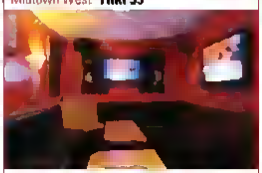
Lower Mhn **Ynyn Tnn Gardnn**
51 Chrystie St. (Hester & Canal St.) 212-226-6803 Rice Balls

New Jersey **Minamoto Kitchonn**
595 River Rd. Edgewater NJ 07020 201-313-8335 Confectionery

New Jersey **Parisiennn**
250 Main St. Fort Lee NJ 07024 201-582-8878 Bakery

KARAOKE

Upper East **Iggys**
1452 2nd Ave (bet. 75th & 76th St.) 212-327-3043 $1 /song

Midtown West **Ynki 55**

Singing and dining at Yuki 55 their menus are from the Japanese restaurant downstairs. New songs are frequently added. English, Korean, Chinese, Japanese and Filipino songs are available. Drinks and room charges are half price during Happy Hour (5pm-7pm). The Two Hour Party Set ($35-) includes appetizer sushi and unlimited drinks. Open 7 days till 3:30am. They offer a karaoke bar and private rooms accommodate up to 20 people.
253 W. 55th St (bet. Broadway & 8th Ave.) 212-765-1210 $8/h per person

Midtown East **Box Sneck Riki**
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) 212-986-5612 $10/h $30 min

Dishes you've never seen before!!
Yaki Champon
Stir fried noodles with a hearty firm bite, topped with a delicious combination of thick ankake sauce and plenty of vegetables. (dinner only)
$11.50
IZAKAYA RIKI
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Fort Lee, NJ Branch 243 MAIN ST, FORT LEE, NJ 07024 201-585-0739
www.ramensetagayany.com

Midtown East **Jepas 38**
9 E 38th St (bet. Madison & 5th Ave.) | 212-679-4040 | $8/h /person

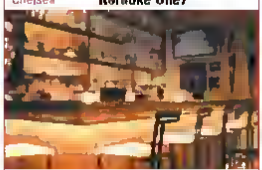
Midtown East **Karaoke Duet 48***
304 E 48th St (bet 1st & 2nd Ave.) | 212/753-0030 | $4/h /person

Korea Town **Chorus Karaoke**
25 W 32nd St 3Fl (bet 5th Ave & Broadway) | 212-967 2244 | $2/song $40/room

Korea Town **Gogopo Karaoke**
29 W 32nd St (bet 5th Ave & Broadway) | 212-967-5353 | $30- /room

Korea Town **Grammy Karaoke**
23 W 32nd St (bet 5th Ave & Broadway) | 212-629 7171 | $40 /room

Chelsea **Karaoke One7**



They offer the city's largest song select on n 16 different languages and new songs are added monthly Sing at the bar for $2 per song or s ng-in a private room for $8/h (Sun/Wed $6/hr) per person Drinks and room charges are half pr ce dur ng Happy Hour (2pm-7pm) Large party rooms available Call for reservation Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice

29 W 17th St. (bet. 5th & 6th Ave.) | 212-675-3527 www.karaoke17.com | $2/song

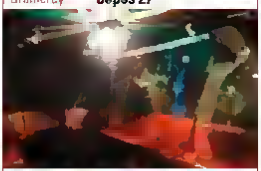
Korea Town **5 Bor Karaoke**
36 W 32nd St 5F (bet 5th Ave & Broadway) | 212-594-6744 | $30 /room

Korea Town **Karaoke Duet 35***
53 W 35th St. 2 Fl (bet 5th & 6th Ave.) | 646-473-0926 | $4/h /person

Korea Town **MK**
11 W 32nd St 5 Fl (bet 5th Ave & B way) | 212-561-3436 | $40/h /room

Korea Town **Rodeo Star Karaoke**
3 W 35th St (bet. 5th & 6th Ave.) | 212-564-2520 | $40 /room

Gramercy **Jepas 27***



Sing your favorite songs at home? They offer karaoke rooms at no charge ($10 min. per person Sunday through Thursday only) The r kitchen s open until 3am everyday with a select on of over 50 food items Unlim ted Drink plan is only $13.99 per person for 2 hours, with food it s only $24.99 per person for 2 hours Private rooms are also available Please inquire within

366 3rd Ave (bet 26th & 27th St.) | 212-683-2328 www.jepas27.com | $10/ person

Gramercy **Music Story**
34 32nd St. 5 Fl (Park Ave. S & Madison Ave.) | 212-594-4244 | $40 /room

West Village **Apple Restaurant**
17 Waverly Pl (bet Greene & Mercer St.) | 212-473-6688 | $10/cover /room

West Village **Karaoke Cave**
9 E 13th St (bet Univers ty Pl & 5th Ave.) | 646-250-5670 | $35- /room

West V llage **NEMO**
54 E 13th St. (bet B'way & Univers ty Pl.) | 212-477 1177 | $8/h /person

East Village **Planet Rose**
219 Ave. A (bet 13th & 14th St.) | 212-353 9500 | $2/song

East Village **Second ce Second**
27 2nd Ave. (bet 1st & 2nd St.) | 212-473-2322 | $30/h /room

East Village **Sing Sing (Ave. A)***

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke It s a perfect place for a get-together with friends after dinner Large party rooms are available for up to 30 people OPEN 7 DAYS

61 Ave. A (bet 4th & 5th St.) | 212-674-0700 www.karaokesingsing.com | $7/h per person

East Village **Sing Sing (St. Marks)***

SING-SING KARAOKE ST. MARKS

Conveni ently located on St. Marks Street in the heart of the East V llage S ng Sing is a Karaoke lounge with 19 private Rooms This brand new lounge is a great spot for young adults who love to sing OPEN 7 DAYS 1:00PM-4:00AM Party@karaokesingsing.com

5 St. Marks Pl 2Fl (bet 2nd & 3rd Ave.) | 212 387-7909 www.karaokesings ng.com | $7/h per person

East Village **U2 Karaoke Lounge**
8 St. Marks Pl (bet 2nd & 3rd Ave.) | 212-228-6250 | $8/h

Lower Mhn **Asia Rome**
40 Mulberry St (bet Worth & Bayard St.) | 212/385-1133 | No charge

Lower Mhn **Bny Karaoke Bar**
8 Thompson St 2 Fl (bet 4th Ave & Canal St.) | 212/334-5490 | $30/h /box

Lower Mhn **Mott Karaoke Lounge**
43 Mott St (bet. Worth & Bayard St.) | 212-693-0004 | m n $30 /room

Brooklyn **100 Fen**
332 60th St (5th Ave & Fort Hamilton Pkwy.) | 718-436-6383 | $40/h /room

Queens **Karaoke Shout***

120 000 songs in 16 d fferent languages ava lable 20 000 Engl sh songs and songs in H nd and Thai that are rarely available in the U S Your party will be much more exc ting in the high-tech karaoke rooms! 11 private rooms are equipped with LED l ght ngs that change colors with each song Entir songs using a w-6 touch system on the m-set screens and pods Chopsticks NY readers receive 10% d scount w th this ad. Open 7 days!

32 46 Stre nway St Astoria NY 11103 | 718-569-0660 www.karaokeshout.com | $3-7/h person

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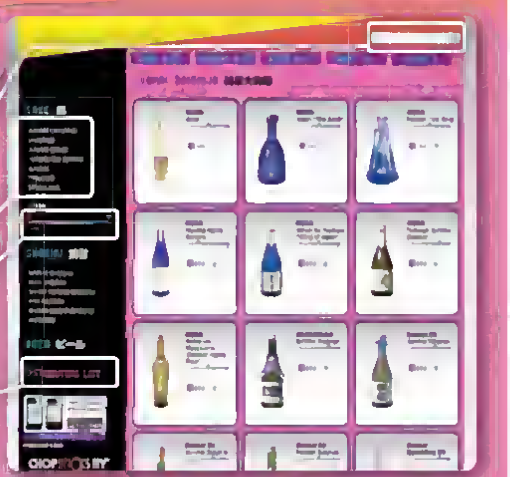
- **Search by Sweet/dry index**
  Move your cursor on the Sweet/Dry Index provided in the left column
- **Search by Distributor**
  Click the Distributor List icon provided in the left column to find distributors. Then, click on the Available List icon of each distributor



Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
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CHINESE

Upper West — Ivy's Cafe*
154 W 72nd St (bet. Columbus & Amsterdam Ave.) $25
212-787-3333

[illegible] West — Dilin's
1991 Broadway (bet. 67th & 68th St.) $15
212-595-8161

Upper West — Dilhe's
2957 Broadway (at 116th St.) $15
212-932-3300

Upper West — Shun Lee West
43 W. 65th St. (Central Park W. & Columbus) $35
212-595-8895

Upper East — Cafe Evergreen
1307 1st Ave. (bet. 73rd & 74th St.) $30
212-744-3266

Upper East — Chinatown East
1550 3rd Ave. (bet. 92nd & 93rd St.) $18
212-987-3500

Upper East — Lili's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) $25
212-535-1313

Upper East — Dur Pinen
242 E. 79th St. (bet. 2nd & 3rd Ave.) $25
212-288-4888

Upper East — Philippe
33 E. 60th St. (bet. Park & Madison Ave.) $45
212-644-8885

Upper East — Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.) $15
212-744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave. (bet. 78th & 79th St.) $37
212-585-3388

Upper East — Szechuan Gourmet
1395 2nd Ave. (at 73rd St.) $25
212-737-1483

Midtown West — China Grill
60 W. 53rd St. (bet. 5th & 6th Ave.) $66
212-333-7788

Midtown West — Joe's Shanghai*
24 W. 56th St. (bet. 5th & 6th Ave.) $20
212-333-3868

Midtown West — Dilhe's
411 W. 42nd St. (at 9th Ave.) $15
212-321-6868

Midtown West — Ruby Foo's Times Sq
1626 Broadway (bet. 49th & 50th St.) $30
212-489-5600

Midtown West — Ting Pavilion
65 W. 55th St. (bet. 5th & 6th Ave.) $25
212-956-6888

Midtown West — Wn Lnng Yn
36 W. 48th St. (bet. 5th & 6th Ave.) $35
212-398-2305

Midtown East — Chin Chin
216 E. 49th St. (bet. 2nd & 3rd Ave.) $30
212-888-4556

Midtown East — Dynasty Sung
511 Lexington Ave. 2 Fl. (at 48th St.) $35
212-355-1200

Midtown East — Evergreen on 38
10 E. 38th St. (bet. Madison & 5th Ave.) $25
212-448-1199

Midtown East — Grand Sichunn
1049 2nd Ave. (bet. 55th & 56th St.) $20
212-355-5655

Midtown East — Lychee Hnusn
141 E. 55th St. (bet. 3rd & Lexington Ave.) $20
212-753-3900

Midtown East — Mee Noodle Shop
822 2nd Ave. (at 49th St.) $15
212-888-0027

Midtown East — MR K's*
570 Lexington Ave. (at 51st St.) $50
212-583-1668

Midtown East — Peking Duck House*

BEST PEKING DUCK IN NYC The r house specialty and a crowd favor to. Their duck s roasted in an oven until the meat is tender and the skin is crispy. Bring th s ad and you w ll get 10% off lunch. Valid 7 days a week

230 E. 53rd St. (bet. 2nd & 3rd Ave.) $33
212-759-4260 www.pekingduckhouseny.com

Midtown East — Phoenix Garden
242 E. 40th St. (bet. 2nd & 3rd Ave.) $20
212-883-9668

Midtown East — Shih Len
311 E. 45th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

Midtown East — Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212-371-7844

Chelsea — Grand Sichunn
225 9th Ave. (at 24th St.) $20
212-620-5200

Chelsea — Rickshaw Dumpling
61 W. 23rd St. (bet. 5th & 6th Ave.) $15
212-924-3220

Battery Park City — Grand Sichunn
227 Lexington Ave. (bet. 33rd & 34th St.) $25
212-679-1770

Gramercy — Thn Cottage*
33 Irving Place (at 19th St.) $12
212-505-0900

West Village — Chinatown Brasserie
380 Lafayette St. (at Great Jones St.) $30
212-533-7000

West Village — Empire Szechunn
173 7th Ave. S. (at Perry St.) $15
212-243-6048

West Village — Shanghai Spnngs
11 E. 13th St. (bet. University Pl. & 5th Ave.) $20
646-486-7313

East Village — BaoHnus
238 E. 14th St. (bet. 2nd & 3rd Ave.) $14
646-669-8809

East Village — Dumpling Man*
100 St. Marks Pl. (bet. 1st Ave. & Ave. A.) $11
212-505-2121

Lower Mhn — ABC Chinesn Restanrant
34 Pell St. (bet. Bowery & Mott St.) $25
212-346-9390

Lower Mhn — Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25
212-334-0099

Lower Mhn — Au Mandarin
200-250 Vesey St. (at West St.) $30
212-385-0313

Lower Mhn — Big Wnng
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Mhn — Congee Villngn
100 Allen St. (bet. Broome & Delancy St.) $16
212-941-1818

Lower Mhn — Dim Sum Gn Gn
5 E. Broadway (bet. Cathorine St. & Bowery) $15
212-732-0737

Lower Mhn — Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10
212-219-0212

Lower Mhn — Golden Unicorn
18 E. Broadway (bet. Market & Catherine St.) $0
212-941-0911

Lower Mhn — Jng Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn — Jnn's Gingar
25 Pell St. (at Doyers St.) $20
212-285-0333

Lower Mhn — Jon's Shanghni
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lower Mhn — Lin's Dumpling House
29 Bowery (at Bayard St.) $10
212-349-0123

Lower Mhn — Mandnrin Cnnrt
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mhn — New Bn-Ky
60 Bayard St. (bet. Mott & Mulberry St.) $10
212-409-2232

Lower Mhn — Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2359

Lower Mhn — Oriental Gardon
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0095

Lower Mhn — Ping nn Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $26
212-602-9988

Lower Mhn — Shanghni Cuisinn*
100 Bayard St. (at Mulberry St.) $25
212-732-8988

Queens — East Manor
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-886-8358

Queens — Himalayan Ynk Restaurant*
72-20 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1113

KOREAN

Midtown West — Bann
390 W. 50th St. (bet. 9th & 9th Ave.) $30
212-582-2446

Midtown West — Chom Chnm
40 W. 56th St. (bet. 5th & 6th Ave.) $40
212-213-2258

Midtown West — Dnnji
346 W. 52nd St. (bet. 8th & 9th Ave.) $44
212-586-2840

Midtown East — Korna Palacn
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Korea Town — Cho Dang Gol
55 W. 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Korea Town — Don's Bogam*
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2200

Korea Town — Franchin Vegnn Cafe
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Korea Town — HAN BAT*
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

Korea Town — HANGAWI*
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Korea Town — Hyo Dong Gak*
51 W. 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Korea Town — Kang Suh
1250 Broadway (at 32nd St.) $30
212-564-6845

Korea Town — Kantang Housn*
32 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-947-8482

Korea Town — Knm Gnng Snn*
43 W. 32nd St. (at Broadway) $20
212-967-0909

Korea Town — Kunjip Restaurant
9 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-216-9487

Korea Town — Mndnngsn*
35 W. 35th St. (bet. 5th & 6th Ave.) $30
212-564-9333

Korea Town — Snoul Gardnn
34 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-736-9002

Korea Town — Shilln
37 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1880

West Village — Do Hwn
55 Commerce St. (at Bedford St.) $27
212-414-1224

East Village — Bon Chon
3 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-2987

East Village — Dok Sun's
115 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-9505

Lower Mhn — Kon
253 Church St. (bet. Leonard & Franklin St.) $20
212-334-0508

Brooklyn — Dokobi*
195 Grand St. (bet. Driggs & Bedford Ave.) $25
718-782-1424

Queens — KDREANA*
138-20 39th Ave. Flushing, NY 11354 $25
718-713-0252

Westchester — Knlbi Housn
281 Central Ave. White Plains, NY 10606 $20
914-328-0251

New Jersey — Gnmmeeok*
465 Main Street, Fort Lee, NJ 07024 $0
201-242-4333

New Jersey **Gammeeok**
110 Broad Ave | Palisades Park, NJ 07650 | $0
201-945-6300

Connecticut **Pinahill Restaurant**
123 Paramus Rd | Paramus, NJ 07652 | $20
201-843-0170

THAI

Upper West Side **Long Grain**
2534 Broadway (at 95th St.) | $22
212-665-0888

Upper East Side **Ent Thai**
1429 3rd Ave (bet. 80th & 81st St.) | $15
212-772-1494

Upper East Side **Spica**
1470 1st Ave (at 77th St.) | $20
212-744-0374

Upper East Side **Spica**
1411 2nd Ave (bet. 73rd & 74th St.) | $20
212-965-5348

Upper East Side **Viang Ping**
1383A 2nd Ave. (bet. 72nd & 73rd St.) | $22
212-249-9494

Midtown West **Acaleck Thai**
530 9th Ave (bet. 39th & 40th St.) | $15
212-594-7063

Midtown West **Aura Thai**
462 9th Ave (bet. 35th & 36th St.) | $14
212-571-9530

Midtown West **Bangkok House**
300 W. 46th St. (bet. 8th & 9th Ave.) | $18
212-541-5343

Midtown West **Breeza**
661 9th Ave. (bet. 45th & 46th St.) | $25
212-262-7777

Midtown West **Chai Home Kitchen**
930 8th Ave (at 55th St.) | $30
212-707-8778

Midtown West **Chanpen Thai**
761 9th Ave. (at 51st St.) | $20
212-586-6606

Midtown West **Heng 2 Thai Bistro**
752 10th Ave (bet. 51st & 52nd St.) | $15
212-765-7900

Midtown West **Pam Real Thai 47**
402 W. 47th St. (bet. 9th & 10th Ave.) | $20
212-315-4441

Midtown West **Pam Real Thai 49**
404 W. 49th St. (bet. 9th & 10th Ave.) | $20
212-333-7500

Midtown West **Pangsri Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.) | $25
212-582-3392

Midtown West **Q2 Thai**
759 9th Ave. (bet. 52nd & 53rd St.) | $15
212-262-2236

Midtown West **Raam Service Midtown**
780 8th Ave. (bet. 47th & 48th St.) | $25
212-582-0328

Midtown West **Thai Palete**
534 9th Ave. (bet. 39th & 40th St.) | $15
212-279-5999

Midtown West **Thai Select**
472 9th Ave. (bet. 36th & 37th St.) | $12
212-695-9520

Midtown West **Topaz Thai**
127 W. 56th St. (bet. 6th & 7th Ave.) | $15
212-957-8020

Midtown West **viv Bar & Restaurant**
717 9th Ave. (at 49th St.) | $20
212-581-5898

Midtown West **Yum Yum 3***
656 9th Ave. (at 46th St.) | $15
212-956-0639

Midtown West **Yum Yum Bangkok***
650 9th Ave. (bet. 45th & 46th St.) | $15
212-262-7244

Midtown West **Yum Yum Too***
662 9th Ave. (at 46th St.) | $20
212-247-2228

Midtown East **OBAO**
222 E. 53rd St. (bet. 2nd & 3rd Ave.) | $25
212-308-5588

Midtown East **Rein Thai Restaurant***
220 52nd St. (bet. 2nd & 3rd Ave.) | $16
212-752-3333

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.) | $11
212-725-8588

Chelsea **Pad Thai**
114 8th Ave. (bet. 15th & 16th St.) | $20
212-691-6226

Chelsea **Pongsri Chelsea**
165 W. 23rd St. (bet. 6th & 7th Ave.) | $20
212-645-8808

Chelsea **Ragianal Thai***
207 7th Ave. (bet. 21st & 22nd St.) | $15
212-807-6872

Chelsea **Room Service**
169 9th Ave. (bet. 18th & 19th St.) | $25
212-691-0238

Chelsea **Royal Siam**
240 6th Ave. (bet. 22nd & 23rd St.) | $25
212-741-1732

Chelsea **Sliom Thai**
150 4th Ave. (bet. 17th & 18th St.) | $25
212-475-0090

Chelsea **Spica**
133 8th Ave. (at 20th St.) | $20
212-989-1116

Flatiron **Thai Chai-Ya**
233 5th Ave. (bet. 24th & 25th St.) | $11
212-498-2170

Gramercy **Bangkok 2 Thai***
348 1st Ave. (bet. 20th & 21st St.) | $14
212-473-4480

Gramercy **Jaiya Thai**
396 3rd Ave. (bet. 28th & 29th St.) | $25
212-889-1330

Gramercy **Lemongrass Grill**
138 E. 34th St. (bet. 3rd & Lexington Ave.) | $16
212-213-3317

Gramercy **Rhong Tiam**
31 E. 21st St. (bet. 5th Ave. & Broadway) | $20
212-420-7500

Gramercy **Taan Thai Cuisine**
17 E. 31st St. (bet. Madison & 5th Ave.) | $15
212-213-3773

Gramercy **Toan Thai Cafe***
435 Park Ave. S. (bet. 29th & 30th St.) | $25
212-644-9999

West Village **Galanga**
149 W. 4th St. (at. 6th Ave.) | $15
212-228-4267

West Village **SEA**
835 Washington St. (at W. 12th St.) | $15
212-243-3338

West Village **Tue Thai Food***
3 Greenwich Ave. (8th Ave. & Christopher St.) | $20
212-929-5886

East Village **Kati Thai Cuisina**
347 E. 14th St. (bet. 1st & 2nd Ave.) | $11
212-533-2040

East Village **Klong**
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) | $15
212-505-9365

East Village **Spica**
38 E. 13th St. (bet. Broadway & Union sq.) | $20
212-982-9758

East Village **Spica**
104 2nd Ave. (at 6th St.) | $20
212-533-5900

East Village **Tai Thai**
78 E. 1st St. (bet. 1st Ave. & Ave. A) | $12
212-777-2552

Lower Manhattan **Hi Thai**
123 Ludlow St. (bet. Delancy & Livingston St.) | $14
212-677-7624

Lower Manhattan **Kuma Inn**
113 Ludlow St. 2 Fl (Delancey & Rivington St.) | $25
212-353-8866

Lower Manhattan **Pongsri Chinatown**
106 Bayard St. (at Baxter St.) | $20
212-349-3132

Lower Manhattan **Sticky Rica**
85 Orchard St. (bet. Grand & Broome St.) | $15
212-274-8208

Soho **Kittichoi**
60 Thompson St. (bet. Broome & Spring St.) | $38
212-219-2000

Soho **Paep**
177 Prince St. (bet. Thompson & Sullivan St.) | $20
212-254-7337

Brooklyn **Chai Homa Kitchen***
120 N. 8th St. (at Berry St.) | $18
718-599-5885

Brooklyn **Lily Thai**
615 Grand St. (bet. Leonard & Lonmer St.) | $15
718-218-7522

Brooklyn **Pagoda Thailand**
333 Graham Ave. (Devon & Metropolitan Ave.) | $30
718-386-8445

Brooklyn **SEA**
114 N. 6th St. (at Berry St.) | $20
718-384-9850

Brooklyn **Tai Thai**
206 Bedford Ave. (bet. N. 5th & N. 6th St.) | $30
718-599-5556

Long Island **Phaa Restaurant**
29 Main St. Sag Harbor, NY 11963 | $35
631-725-0101

VIETNAMESE

Upper West Side **Saigon Grill***
620 Amsterdam Ave (at 90th St.) | $25
212-875-9072

Upper East Side **Asia Grill**
1817 2nd Ave (at 94th St.) | $20
212-753-9111

Upper East Side **Vermicelli**
1402 2nd Ave. (bet. 77th & 78th St.) | $20
212-288-6868

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) | $35
212-752-0406

Korea Town **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway) | $25
212-695-0688

Chinatown **Baa Naodles**
38 2nd Ave. (bet. 22nd & 23rd St.) | $22
212-725-7770

West Village **Saigon Market**
53 University Pl. (bet. 11th & 12th St.) | $25
212-982-3691

Lower Manhattan **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.) | $15
212-233-5348

Lower Manhattan **Pho Tu Do**
102 Bowery St. (bet. Hester & Grand St.) | $12
212-966-2966

Tribeca **Viet Cafa**
345 Greenwich St. (bet. Jay & Harrison St.) | $25
212-431-5608

Brooklyn **Nicky's Viet**
311 Atlantic Ave. (bet. Hoyt & Smith St.) | $9
718-855-6626

OTHER

Upper East Side **88 Fusion**
1638 2nd Ave. (at 85th St.) | $25
212-289-4538

Upper East Side **Amber***
1406 3rd Ave. (at 80th St.) | $25
212-249-5020

Upper East Side **Goba**
1426 3rd Ave. (at 81st St.) | $31
212-288-4686

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W. 58th St. (bet. 8th & 9th Ave.) | $61
212-397-0404

Midtown West **VYNL**
754 9th Ave. (bet. 50th & 51th St.) | $25
212-974-2003

Midtown East **Fusha Asian Cuisine**
1065 1st Ave. (at 58th St.) | $35
212-752-8883

Midtown East **Jazz at Kitano**
The Kitano Hotel 66 Park Ave. (at 38th St.) | $25
212-885-7123

West Village **Goba**
401 6th Ave. (bet. 8th St. & Waverly Pl.) | $20
212-255-3242

East Village **Friend House**
106 3rd Ave. (at 13th St.) | $22
212-388-1838

East Village **Lucky Chang's**
24 1st Ave. (bet. 1st & 2nd St.) | $30
212-473-0516

Tribeca **Rice***
252 Elizabeth St. (bet. Houston & Bleecker St.) | $15
212-226-5775

Lower Manhattan **Yushi**
250 Vesey St. 4 World Financial Center | $12
212-945-3096

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave. (bet. 1st St. & Garfield Pl.) | $55
718-840-0404

Long Island **TOKU**
2014C Northern Blvd. Manhasset, NY 11030 | $55
516-627-8658

New Jersey **AOZORA Restaerant**
407 Bloomfield Ave. Montclair, NJ 07042 | $30
973-233-9400

Hang in There New York!

The 2011 Great East Japan Earthquake and resulting tsunami and radiation issue caused damage to several sake breweries familiar to Americans. Here we share messages sent from these breweries to the people in the New York area devastated by Hurricane Sandy.

To all of our very important sake lovers in New York,

This is Kosuke Kuji, 5th generation brewer at Nanbu Bijin. It was widely reported in Japan how hard the NY area got hit during the recent hurricane and snowstorm. It was frustrating for me that I couldn't do anything to help my dear friends living in NY who were going through a really tough situation. I thought that those of us who had experienced the Great East Japan Earthquake could write a message of encouragement.

As you know, Iwate Prefecture suffered enormous damage from the Great East Japan Earthquake on March 3, 2011. The Nanbu Bijin brewery was fortunate enough to escape damage from the tsunami, but because of the great amount of shaking, our long, large chimney collapsed and there was a landslide on the hill behind the brewery where the sake gods are enshrined. Our floor and ceiling caved in, and it took a long time for restoration. On top of this, people opted not to drink sake due to an atmosphere of self-restraint. As a brewery, we went through the longest continous period up until this point of being on the verge of having to close.

However, with the indefatigable spirit that characterizes us as Japanese and Tohoku residents, we didn't give up and looked toward a bright future for our children. Currently we are putting all our strength into restoration and recovery. Within this 3 breweries on the coast of Iwate Prefecture were swept away by the tsunami, and 7 managers and employees lost their lives. Usually this would cause these breweries to shut down, but all 3 were reborn like a phoenix rising from the ashes. Now a year later, they have been able to brew new sakes and share them with the world. Through a variety of methods such as building new breweries or renting space at other breweries, they showed that if you never give up, resurrection is always possible.

Please don't lose hope because of this hurricane. There is definitely a bright future waiting for you and giving up only ensures defeat. I fully understand feelings of difficulty, pain and wanting to run away from it all. When you are in pain, please share these feelings as much as possible. I don't speak English very well, but I am good at listening. I know how much better you will feel by just talking, so please share what you are going through to release these feelings.

I would like to conclude with words from the grandfather of my close friend, who lost his wife and small child during the earthquake and perished along with his mother in the tsunami. His grandfather, the sole surviving member of the family, said the following to me at my friend's burial ceremony and I would like to share it with you as a message of encouragement.

"You are alive. No, you are being kept alive. The meaning of your being kept alive is in carrying on the will of those who died and serving as proof that they lived for the next generation. So don't give up as you are alive."

Even if you lose hope, tomorrow will come for those of us who have been kept alive. Inherit the kindness of those who have died and please rebuild a NY even more wonderful than before. As those who have experienced the same kind of large-scale natural disaster, our hearts are by your side so don't worry. As we move forward together, let's value the life we have been blessed with and carry the memories of those who have passed away. It will be ok, because we are alive.

—Kosuke Kuji, 5th generation brewer at Nanbu Bijin

Nanbu Bijin Brewery
13 Kami-machi, Fukuoka
Ninohe City, Iwate 028-6101 JAPAN
TEL. +81-195-23-3133 | www.nanbubijin.co.jp

We offer our deepest sympathy to those who suffered damage during the recent Hurricane Sandy.

I work at the Asabiraki Brewery in Iwate Prefecture, and I am from the Iwate city of Kamaishi. My family was not directly harmed by last year's tsunami, but I was able to see the damage up close. Seeing it before my own eyes, I couldn't believe this was the state of my hometown and tears began to flow. I was in severe shock as information began to pour in about the homes of many acquaintances, friends and relatives that had been swept away as well as those who had become victims. All of Japan fell into a slump, and I remember the feeling of weakness I had when thinking about how to get beyond the uncertainty I felt regarding the future.

At that time, messages of support from all over the country as well as the world circulated. Individuals were joined together in their true actions, sent to those who had suffered damage. There is no doubt that this moved them and contributed to recovery and revival. A friend whose reinforced concrete, three-floor store got washed away, reopened this year with a prefabricated shop. The Rikuchu Kaigan Grand Hotel run by a customer who attended my high school was located 10 meters in front of the harbor, and the tsunami reached its top floor. However, there was absolutely no effect on its framework and in answering calls for its reconstruction, it reopened this year on November 7 with the legacy of having had the good luck to withstand the tsunami. In this way, recovery has become visible.

For those who have suffered damage, it doesn't matter if the scale of the disaster was large or small. Their heartache is immeasurable, but recovery can definitely take place. The world's people are supporting you, including myself. I hope that the always vibrant New York will be filled with vitality again as soon as possible.

—Hironao Kikuchi, Overseas Sales Manager, Asabiraki Co., Ltd.

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"We offer our heartfelt sympathy to those in the New York area devastated by Hurricane Sandy"

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HOPE FOR JAPAN

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

GROCERY

M2M Bowery & 114th
295 Broadway (bet 114th & 115th St.)
212-280-4600 — Japanese

Dainobu*
30 W 56th St (bet. 5th & 6th Ave.)
212-707-8525 — Japanese

Dainobu*
125 E 47th St (bet 3rd & Lexington Ave.)
212-755-7380 — Japanese

Kintaguri & Co. Inc*
224 E 58th St (bet 2nd & 3rd Ave.)
212-755-8566 — Japanese

Sunrise Mart Midtown*
12 E 41st St (bet 5th & Madison Ave.)
646-380-8280 — Japanese

TOMIYA*
235 E 53rd St (bet 2nd & 3rd Ave.)
212-510-7311 — Japanese

H Mart Han Ah Reum
25 W 32nd St (bet. 5th Ave. & Broadway)
212-695-3283 — Korean

Woorijip
12 W 32nd St (bet 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St (bet. Bowery & Lafayette) — Other
212-260-2333

M2M E Village*
55 3rd Ave (bet. 10th & 11th St.)
212-353-2698 — Japanese

Sunrise Mart Astor Pl.*
4 Stuyvesant St 2 Fl (bet. 9th St. & 3rd Ave.)
212-558-3040 — Japanese

Tokyo Mart*
98 Mulberry St (bet Bayard & Canal St.)
212-962-6622 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet Grand & Broome St.) — Chinese
212-431-0002

Sunrise Mart SoHo*
494 Broome St (Wooster St. & W. Broadway) — Japanese
212-213-0033

Midoriya*
167 N9th St. Brooklyn NY 11211 — Japanese
718-599-4690

Family Market*
29-15 Broadway Astoria NY 11106 — Japanese
718-359-7525

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 — Korean
718-461-1511

H Mart Northern 156
156-40 Northern Blvd. Flushing NY 11354 — Korean
718-888-0005

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing NY 11354 — Korean
718-358-0700

H Mart Union
29-02 Union St. Flushing NY 11354 — Korean
718-445-5858

H Mart Williston Park*
400 Hillside Ave. Williston Park NY 11596 — Korean
516-833-0270

H Mart Woodside
56-18 Woodside Ave. Flushing NY 11377 — Korean
718-446-0758

Sakura-ya
73-05 Austin St. Forest Hills NY 11375 — Japanese
718-268-7220

H Mart Grant Neck*
495 Great Neck Rd. Great Neck, NY 11021 — Korean
516-482-3113

Nara Japanese Foods*
166A Main St. Port Washington NY 11050 — Japanese
516-883-1836

Shin Nippon Do*
63 Middle Ave. Roslyn Heights, NY 11577 — Japanese
516-625-1614

DAIDO
522 Mamaroneck Ave. White Plains NY 10605 — Japanese
914-683-6735

Fuji Mart Scarsdale*
816 White Plains Rd. Scarsdale NY 10583 — Japanese
914-472 1468

H & Y Marketplace
478 Flanagan Rd. Hicksville NY 11801 — Korean
516-935-4041

H Mart Hartsdale*
371 North Central Ave. Hartsdale NY 10530 — Korean
914-448-8400

Kam Sen Foods*
22 Barker Ave. White Plains NY 10601 — Korean
914-428-4500

NIJIYA Market*
18 N. Central Ave. Hartsdale NY 10530 — Japanese
914-948-2178

Dishinbo*
283 Halstead Ave. Harrison NY 10528 — Japanese
914-835-4390

Asian Market*
81 Colvin Ave. Albany NY 12203 — Chinese
518-459-8166

H & Y Marketplace
1 Ramsen Plaza Ridgefield NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 — Korean
201-384-8288

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill NJ 08003 — Korean
856-489-4811

H Mart Englewood
25 Lafayette Ave. Englewood NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 — Korean
201-943-9500

J MART
44 Chestnut St. Ridgewood NJ 07450 — Japanese
201-857-5738

Mitsuwa Marketplace*
595 River Rd. Edgewater NJ 07020 — Japanese
201-941-9113

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 — Japanese
201-670-0882

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich CT 06870 — Japanese
203-698-2107

Million Asian Market
15 Orange St. New Haven CT 06510 — Other
203 782-1234

Maido*
36 N. Narberth Ave. Narberth, PA 19072 — Japanese
610 747-0557

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburgh, PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2617 Broadway (bet. 33rd & 34th St.) — Sake/Shochu
212-932-0990

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
323 Lexington Ave (at 51th St.) — Sake/Shochu
212 772-3211

Mister Wright*
1583 3rd Ave (bet. 89th & 90th St.) — Sake/Shochu
212 722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 56th St.) — Sake/Shochu
212-421-5078

Beekman Liquors
500 Lexington Ave (bet 47th & 48th St.) — Sake
212-759-5857

Landmark Wine*
167 W 23rd St. (bet. 6th & 7th Ave.) — Sake/Shochu
212-242-2323

MJK liquor
161 3rd Ave (bet. 15th & 16th St.) — Sake/Shochu
212-475-9168

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) — Sake/Shochu
212-675-9100

LE DU WINES
900 Washington St (at Leroy St.) — Sake
212-924-4590

Astor Wines & Spirits
399 Lafayette St (at 4th St.) — Sake/Shochu
212-674-7500

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-982-7770

East Village Wine
183 Stanton St (bet. Attorney & Clinton St.) — Sake
212-358-7700

New York Wine Exchange
9 Broadway (bet. Bathry Pl. & Morris St.) — Sake/Shochu
212-422-2222

September Wines & Spirits
109 Stanton St. (at Ludlow St.) — Sake
212-388-0770

Granyette Wine*
151 Grand St. (bet. Crosby & Lafayette St.) — Sake/Shochu
212-925-1236

Smith and Vine
256 Smith St (bet. Sackett & Degraw St.) — Sake
718-243-2864

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 — Sake/Shochu
201-327-7005

Delite Super Market
420 Washington St. Hoboken, NJ 07030 — Sake/Shochu
201-420-7500

JAPANESE WHOLESALER

Central Beer U.S.A., Ltd
55-30 48th St. Maspeth, NY 11378 — Food
718-729-6956

Dmei Trading Co., Inc.*
14-50 128th St. College Point, NY 11356 — Food/Sake
718-539-8100

Pneewong Trading
62-04 34th Ave. Woodside, NY 11377 — Sake
718-507-6520

JFC International Inc.*
55 Wildcat Way Linden, NJ 07036 — Food/Sake
908-525-4400

Nishimoto Trading Co., Ltd.*
602 Washington Ave. Carlstadt, NJ 07072 — Food/Sake
201-804-1600

NY Mutual Trading Co., Ltd*
25 Knickerbocker Rd. Moonachie, NJ 07074 — Food/Sake
201-933-3555

Wine of Japan Import, Inc
235 West Parkway Pompton Plains, NJ 07444 — Sake
973-835-8585

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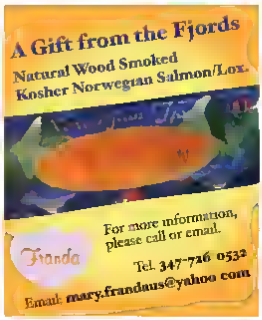

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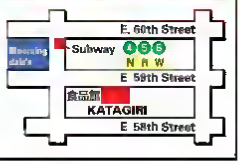

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Let's Eat the Season ~Hirame [Flounder]~

From October to January, hirame (flounder) is in high season. With an abundance of umami (a savory taste) derived from inosine and guanine, this white fish boasts an elegant sweetness and a delicate texture. In Japan, it is mainly used for sashimi and sushi. Hirame sashimi usually undergoes kobu-jime (curing with kombu kelp) to absorb moisture from the meat and add extra umami. Unlike other sashimi fish, hirame is not paired with wasabi and soy sauce but rather with ponzu sauce, so as not to overpower the delicate umami of the fish. Misako-sensei's carpaccio recipe also employs ponzu to maximize the beautiful flavor of seasonal hirame.

Hirame [Flounder] Carpaccio

[INGREDIENTS] (2-3 servings)
❒ 2 fillets of sashimi-quality hirame (can be purchased at a Japanese grocery store or a fish stand at a farmer's market) ❒ 3 tbsp ponzu ❒ 2 tbsp extra virgin olive oil ❒ 1 tbsp lime juice ❒ Black pepper to taste

[GARNISHES] Finely chopped scallions, shiso leaves, radish sprouts, thinly sliced radishes, and grated lime zest

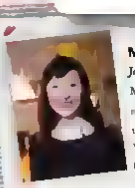
[DIRECTIONS]

1. With a very sharp knife, slice the hirame fillets into pieces that are as thin as possible.
2. Arrange the slices on a big plate.
3. In a bowl, mix ponzu, extra virgin olive oil, and lime juice together.
4. Drizzle the ponzu dressing evenly over the plated hirame slices right before serving.
5. Grate some lime zest and grind some black pepper over the hirame.
6. Place a radish slice on top of each hirame slice.
7. Sprinkle some chopped scallions, radish sprouts, and thin pieces of shiso on top of each hirame slice.

TIP: You can use fluke, scallops, hamachi yellowtail, or even salmon for this dish. The key is to get a very fresh, sashimi-quality fish.

Pick-up Ingredient: Shiso Leaf

Also called ooba, aojso, or perilla in the U.S., the shiso leaf is a basil-like herb commonly used in Japanese cuisine. Its beautiful green color and refreshing flavor make it a perfect ingredient for garnishing dishes while adding a little kick. Shiso is often served on the side of sashimi, atop grilled dishes, and mixed into dressings. In Japan, shiso leaves come in two colors: green and red. Red shiso is used as a natural food coloring in making umeboshi (pickled plums), giving them a beautiful, pink-red tint.



MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: Japaneseculinarystudionyc.com
Cooking videos: nylpage.com

INTERNMENT
A True Story
Memories of a Thirteen Year Old Girl 1941-1944

Lorraine Leiko Miyahara

September 10, 2013

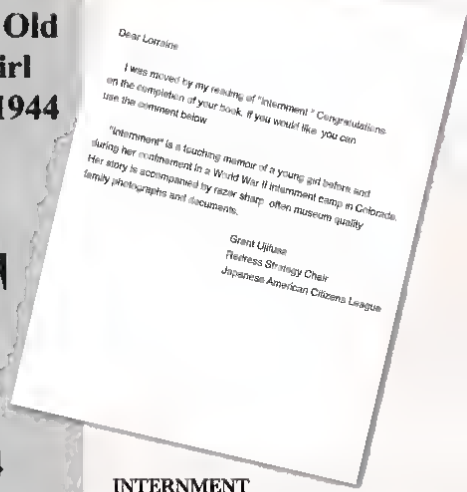
Dear Ms. Miyahara:

Thank you for sharing a copy of your book, Internment: Memories of a Thirteen Year Old Girl. Your thoughtfulness is deeply appreciated.

Aloha,

DANIEL K. INOUYE
United States Senator

Ms. Lorraine Miyahara
997 Westport Avenue, Suite B334
Norwalk, Connecticut 06851



Dear Lorraine

I was moved by my reading of "Internment." Congratulations on the completion of your book. If you would like you can use the comment below

"Internment" is a touching memoir of a young girl before and during her confinement in a World War II internment camp in Colorado. Her story is accompanied by razor sharp often museum quality family photographs and documents.

Grant Ujifusa
Redress Strategy Chair
Japanese American Citizens League

INTERNMENT

A True Story

Memories of a Thirteen Year Old Girl, 1941-1944

As war "hysteria swept" the west coast in 1941 after the bombing of Pearl Harbor, Japanese American families were forced from their homes and lands by "presidential decree", which gave them only forty-eight hours to leave their homes and abandon their businesses! Caught by surprise by the Japanese attack and also unprepared for a full scale war, the government confined more than 120,000 Japanese-Americans in internment camps around the country. Both American citizens and resident aliens were seen as grave security threats. Large signs in bold letters were posted everywhere for all persons of Japanese ancestry, listing the areas and boundaries that were affected.

Some neighbors who had been friendly suddenly looked at us strangely, despite the fact our children had been playing with their children - sharing everything. We were once American citizens, and now we were the "enemy".

INTERNMENT
-Memories of a 13 Year Old Girl
Book has photos, sketches & memorabilia
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from
L Miyahara

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860-216-3226

or via PayPal on
Leikomiyahara.com

Spice Up Your Gift Giving with "Mizuhiki" Decorations

Mizuhiki and wrapping designs courtesy of **Shiho Masuda**

Mizuhiki is a paper thread that's traditionally been used for tying and decorating envelopes or packages for ceremonial occasions. There are standard colors and tying patterns applied for each occasion, but today mizuhiki usage has been expanded and more colors have become available. Using mizuhiki is an easy way to add a Japanese touch to your gift wrapping. Forget about ribbons and try mizuhiki this year!

Gift Card with Mizuhiki Ornament

Step 1: Cut a sheet of cardstock 8" x 6" (for a 4" x 6" card) and mark down the center of of the long sides

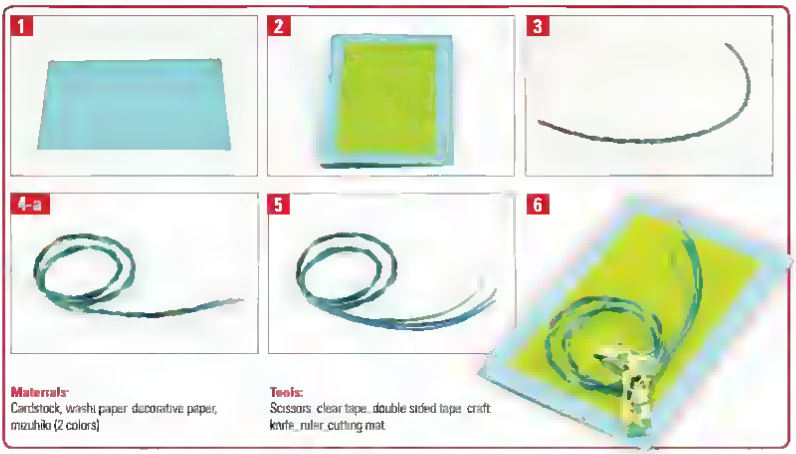
Step 2: Cut a sheet of washi paper 3" x 5" and tape it onto the front side of the card with double sided tape

Step 3: Cut 3 18" pieces of each color of mizuhiki and twist the two colors together. Tape the ends to secure

Step 4: Curl the mizuhiki twice to create a design, and tape the center to secure

Step 5: Untape and untwist the tail of the design.

Step 6: Cut a strip of decorative paper 0.5" x 3.5" and wrap it over the tape. Attach the mizuhiki design onto the card



Materials:
Cardstock, washi paper, decorative paper, mizuhiki (2 colors)

Tools:
Scissors, clear tape, double sided tape, craft knife, ruler, cutting mat

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www.mcnultys.com
TEL. 212-242-5351

Gift Wrapping with Mizuhiki

Step 1: Cut an accent paper into a 4" square and fold it in half two times to make a 1" square

Step 2: Fold in half diagonally to make a triangle then cut the outer edge into a round shape

Step 3: Unfold the paper twice and punch a hole in the center along the folded edge

Step 4 Make a mizuhiki ornament by following pictures a to f for the mizuhiki design

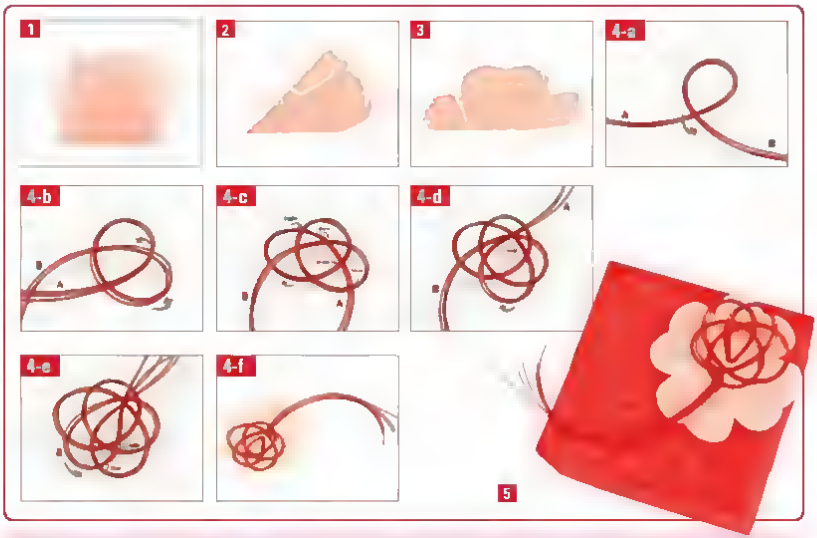
Step 5 Insert the end of the mizuhiki through the holes of the accent paper

Step 6. Gift wrap the box and attach the accent paper with the mizuhiki onto the package

Materials:
Washi paper (2 different colors) mizuhiki

Tools:
Scissors clear tape double sided tape hole puncher

Paper Size
Width—Enough to wrap one time around the box
Height—Height of the box, plus 1 5 times the depth of the box



Shiho Masuda
With over a decade of experience Shiho Masuda designs custom packages in New York and Hawaii Her style is known for blending traditional Japanese sensibilities with modern, urban designs. She gives lessons and demonstrations at numerous gift wrapping events as well as produces instructional videos. info@shihomasuda.com

Christmas Sale
+50% OFF
Get 50% off or more on Japanese traditional gift items, ornament sets, accessories and kimonos Don't miss the opportunity to find a perfect gift for the holiday Offer ends on Dec 31
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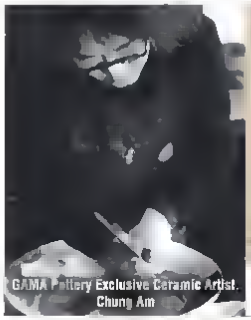

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144 hours - That is the average amount of time that our ceramic artists spend to create each piece in our collection

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GAMA

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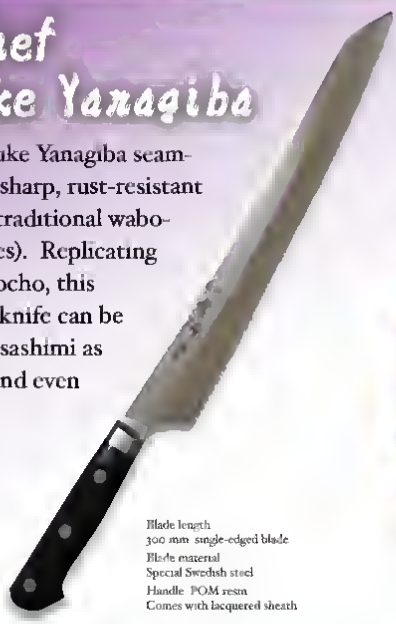
(Located on the 2nd level near Lord & Taylor)
P_1.855.380 0333 www.gamapottery.com

Follow us on

Bring this ad and receive 15% OFF your entire purchase! (Excludes ceramic arts & Sale items)

Grand Chef Kiritsuke Yanagiba

Grand Chef Kiritsuke Yanagiba seamlessly incorporates sharp, rust-resistant Swedish steel into traditional wabocho (Japanese knives). Replicating yanagiba style wabocho, this single-edged blade knife can be perfect for cutting sashimi as well as vegetables and even meat.



The Importance of Cutting Sharp

One of the many values of wabocho is that it cuts ingredients without damaging their flavors. The kataba (single-edged blade) structure contributes a lot to this effect. I see many non-Japanese chefs who are amazed by wabocho's sharpness and who appreciate the benefits of cutting ingredients with it. Made of Swedish steel that is easy to take care of and having a Western style grip and a kataba structure, this Grand Chef Kiritsuke Yanagiba is a great introductory knife for chefs who want to try to use wabocho. It's lighter and thinner than authentic yanagiba, making it easy to use and versatile

Hitoshi Kagawa, Executive Chef Donguri Restaurant

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www.aoki-hamono.co.jp

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www.1toen.com/donguri

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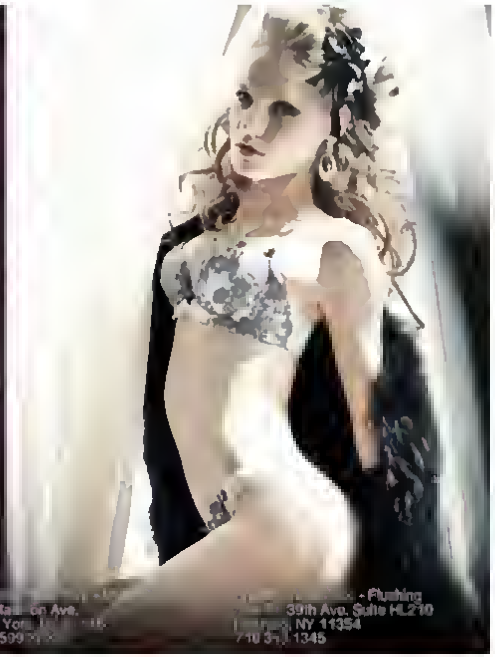

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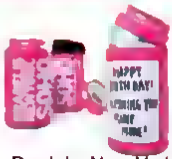
Gift Catalog 2012



Bradelis New York Unisex Underwear (SoHo Limited Version)

$21

This makes a great gift for someone special. The can has space for you to write a message. One size fits all seamless for comfort!

Refer to **Bradelis New York** ad on **page 43**

Hapys Assorted Charms

$28 -$35

These adorable HAPYS good luck charms come in a variety of characters and bring good luck to anyone you give them to.

Refer to **Bradelis New York** ad on **page 43**

"Hotel Bavarois" Eco Heat & Ice Bag

$15

Hotel Bavarois' Heat & Ice Bag adds charm to your travel and resort experience. Fill it with ice or cold/hot water to relieve aches.

Refer to **Bradelis New York** ad on **page 43**

Multi-way "Haramaki" Skirt

$42

This soft skirt can be worn in five ways as a skirt, a dress, and even a neck warmer! Lets you maximize the versatility as you like.

Refer to **Bradelis New York** ad on **page 43**

Handmade Horn Mug Set (Set of 2)

$50

Handcrafted by the studio Yeson, these beautifully shaped mugs show the delicate mixture of green and red from natural glaze.

Refer to **GAMA Pottery** ad on **page 42**
Discount: **15% off** (excl. ceramic arts & sale items)

Handmade Porcelain Apple Bowl Set (Set of 3)

$159

Handcrafted by the ceramic artist Syoungsik Moon, these apple bowl sets are thin and durable.

Refer to **GAMA Pottery** ad on **page 42**
Discount **15% off** (excl. ceramic arts & sale items)

Metal Kit Series

$19.50 and up

Make your own Tarantula, Beetle or Dino in gleaming metallic piece-together models. Direct import from Japan.

Refer to **Kinokuniya** ad on **page 41**

Nanoblock

$8.99 and up

Nanoblocks are tiny and hold together with patented technology. Pre-designed packets include the new musical instruments series an mels and monumental architecture.

Refer to **Kinokuniya** ad on **page 41**

Cafe Press

$19.50

Simply fill the cup with water, ground coffee or tea leaves then press the strainer down and voilà! enjoy your favorite beverage!

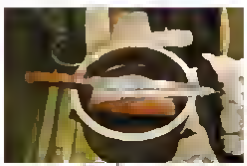
Refer to **Korin** ad on **page 42**

Donabe

$15.90-$59.50

Share a wide variety of stewed dishes with your friends in a clay earthenware that will keep you warm. They're a long-lasting and attractive addition to your table setup.

Refer to **Korin** ad on **page 43**



Togiharu Hammered Damascus

$159-$169

The beautiful and light Togiharu Hammered Damascus knife will surely make any culinary lover swoon. Custom knife engraving is available for that extra special surprise.

Refer to **Korin** ad on **page 43**

Winter Mugtails Collection

$13.00-$19.50

These whimsical yet elegant animal mugs are perfect to dress up a room or sip on hot beverages.

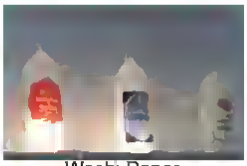
Refer to **Korin** ad on **page 43**

Christmas Tree Ornament Set

$8 and up

Handmade with chirimen fabric. It's lightweight, so enjoy decorating with your kids. A nrique g ft from Jepen.

Refer to **Kiteya** ad on **page 41**



Washi Paper Lantern / Interior

$190 and up

Handcrafted by Gifu's traditional stud o this popular washi paper lantern will warm your room with a soft glow.

Refer to **Kiteya** ad on **page 41**

McNulty's Specialty Teas

$14-$16

Packaged in cute tin cans McNulty's delic ous original blend teas are perfect gift items.

Refer to **McNulty s Tea & Coffee Co , Inc.** ad on **page 40**

Tea Gift Set

$35 and up

This irresistable gift box contains two 3 oz tins of specialty teas such as Golden Assam and Golden Darjeeling of your choice.

Refer to **McNulty's Tea & Coffee Co , Inc.** ad on **page 40**

Red Bus Leg Warmer

$19

Kids love Red Bus! Our leg warmers are great stocking stuffers for kids.

Refer to **MIKI HOUSE** ad on **page 40**

RINA BALLERINA Two Way Bag

$135

This pretty and sparkling bag is also very useful and holds everything girls want to carry.

Refer to **MIKI HOUSE** ad on **page 40**

301-A

$3 29/EA

A fash onable 301 for everyone! The classic 301 design now w th fashionable metal barrel colors gold blue maroon and grey.

Refer to **ZEBRA PEN** ad on **page 46**

Cadoozles

$0 42/EA

Wood case barrel design with vibrant floral des gn. Push large colorful eraser to advance lead. Never needs sherpening. Simply remove eraser to refill.

ZEBRA PEN

Expandz

$8.23/EA

The nnqne barrel is expandable and retractable by pulling to expand and pushing to collapse and retract. Available colors black l ght blue l ght p nk and white.

ZEBRA PEN

F-301

$2.77/EA

Contemporary stainless steel barrel with a non-slip grip for writing comfort and ease. Refillable with Zebra F-refill. Ava lable colors: black blue and red.

ZEBRA PEN

F-701

$8 23/EA

The barrel is entirely made from stainless steel allowing it to withstand extreme condi ions. The easy-to-hold knurled metal grip provides writing stability.

ZEBRA PEN

Sarasa

$1.64/EA

Soft rubber grip provides super writing comfort and control. Smooth flow ng gel ink allows for a scratch-free write. Translucent barrel provides ink color and supply visibility.

ZEBRA PEN

Stylus

$8 99/EA

Super smooth capped low viscosity pen w th convenient durable rubber stylus. Touch screen compatible. Refilleble.

ZEBRA PEN

Z-Mulsion EX

$1 99/EA

Emulsion ink is qu ck-drying and smear resistant while maintaining a brilliant and bold writing line. It is the best of a ball point and gel in one.

ZEBRA PEN

This page is linked with Chopsticks NY website.
Go to

www.chopsticksny.com/features/068/100

to check your favorite items online.

ZEBRA 301A
The classic 301 design, now with fashionable metal barrel colors!
Available in blue, gray, maroon, gold
Non-slip grip for writing ease.
Steel pocket clip.
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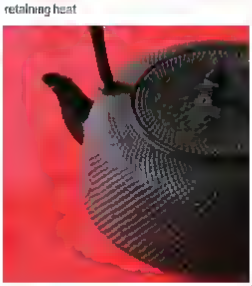
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Iron from the Nanbu Ironware kettle is dissolved into the water while boiling it, having the effect of making it taste better. However, recent Nanbu Ironware teapots tend to have insides made of processed enamel to make maintenance easier. In this case, as no iron is dissolved into the water there is no change in taste, but this type excels in retaining heat.



The image of Nanbu Ironware is that they are durable and long-lasting. As depicted on tea ceremony and other kinds of kettles, its trademark style is the pattern called "arare" composed of various designs such as beads beautifully lined up.

To meet the modern lifestyle and appeal to wider groups of people, Nanbu Ironware revamped its design and color. These colorful teapots, incense holders and trivets are all available from IKI, an online Japanese craft shop. www.ikijapan.com

Vol. 28 - MONO of the month

Nanbu Ironware

Serving tea from a cast iron teapot is trending in teahouses, restaurants and even for room service in chic hotels today. The cast iron teapot is a centuries-old Japanese craft, which has a great heat retaining feature and an ability to add flavor by dissolving iron into the water. Nanbu Ironware is the most famous in quality, history and variety, and it has long been used as the kettle for tea ceremonies because it provides perfect quality water for the occasion.

Nanbu Ironware refers to iron products made in the cities Morioka and Oshu in Iwate Prefecture. The region used to be rich in the clay and charcoal necessary to make iron, as well as its base ingredients of iron sand and iron ore. Nanbu Ironware's start was at the beginning of the 17th century, when the Nanbu Clan that ruled over what is currently Morioka brought tea kettle craftsmen from Kyoto. Later casters and craftsmen from other areas were also called by the Nanbu Clan to make weapons, tea kettles and daily necessities.

Also, where the Date Clan ruled over what is currently Oshu, there was active production of casting for everyday products. During the Meiji Era (1868), technological exchange between the production areas of Morioka and Oshu advanced, and by the 1950s casting from both regions came to be generically called Nanbu Ironware.

Nanbu Ironware is still made via a process involving molds for casting and drying, pressing of patterns and lacquer finishing. Its technique is characterized by putting the ironware in a 900°C charcoal fire for 30 minutes to make it rust resistant. The most well-known types of Nanbu Ironware are iron kettles and teapots. They vary in price from $100 to over $500, differentiated by their materials, whether they were created by craftsmen and how detailed the workmanship is. For example, if you boil water in Nanbu Ironware with good heat conductivity, it is common for the handle to become hot. However, a higher priced one might have a hollow pipe-shaped handle, designed so that it is not hot when you touch it.

In terms of cleaning Nanbu Ironware, iron rusts easily so it is important to fully dry it out after usage, especially for products that haven't undergone the rust-resistant treatment. Recently, enamel has been used on the inside in order to make maintenance easier. In this case, no iron is dissolved so the water's quality does not change, but this type still excels in retaining heat.

Nanbu Ironware is not just for iron kettles and tea pots, but is used in a host of other products as well. Some examples are wind chimes that produce a cooling sound, iron pots for sukiyaki, pans, rice cookers, iron block used for extracting beautiful color for pickled vegetables and boiled black beans, trivets, incense holders and even accessories.

The traditional craft of Nanbu Ironware is no longer comprised of only old-style items, but now features iron kettles and teapots with modern designs. Such products are used in Parisian luxury hotels, as well as exported to other countries throughout the world where they enjoy popularity at tea specialty shops and attract attention for their functionality. Even in Japan, Nanbu Ironware is being reconsidered from the ecological perspective of valuing quality products that can be used for the long run.

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet 79th & 80th St) | 212-724-1415 | Clothing

Upper East — R by 45rpm
17 E 71st St (bet Madison & 5th Ave) | 212-737-5545 | Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet 89th & 90th St) | 212-534-6275 | Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet 89th & 90th St) | 212-987-0191 | Accessories

Midtown West — UNIQLO
31 W 34th St (bet 5th & 6th Ave) | 877-486-4756 | Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) | Clothing

Chelsea — Jeeko Yoshioka
224 5th Ave 2 Fl (bet 25th & 26th St) | 212-206-8302 | Clothing

Gramercy — Bradelis New York*
66 Madison Ave (bet 27th & 28th St) | 212-599-2223 | Lingerie

West Village — Yamak
321 1/2 Bleecker St (bet Christopher & Grove) | 212-807-8100 | Clothing

East Village — ARGOSY
422 E 9th St (bet Ave A & 1st Ave) | 212-982-7318 | Clothing

East Village — Healthier Life
251 E 4th St (bet Ave B & C) | 917-805-5587 | Lingerie

East Village — Local Clothing
328 E 9th St (bet 1st & 2nd Ave) | 212 777 3450 | Clothing

East Village — Tokio 7*
83 E 7th St (bet 1st & 2nd Ave.) | 212-353-8443 | Clothing

East Village — Tokyo Joe
334 E 11th St (bet 1st & 2nd Ave) | 212-473-0724 | Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St (bet Murry & Warren St) | 212-571-0303 | Clothing

Tribeca — Mika Ikatome
93 Reade St 2 Fl (bet. 8th & 9th Ave.) | 212-966-7777 | Clothing

Soho — Arth
75 W Houston St (Wooster & W. Broadway) | 212-539-1431 | Accessories

Soho — Facial Index
104 Grand St (at Mercer St.) | 646-613-1055 | Eyewear

Soho — Keon's Closet
71 W Houston St (Wooster St & W B way) | 212-387-7788 | Lingerie

Soho — Bradelis New York*

Bradelis New York. Your Silhouette. Redefined. Experience the luxury of custom-fit lingerie at Bradelis NY. Offering a curated selection of fine intimates, bra-fit things + consultations and on-the-spot alterations. Now open in Soho, Madison Avenue and Flushing.

211 Elizabeth St (bet Prince & Spring St) | 212-941-5629 | www.bradelisny.com | Lingerie Shop

Soho — Mieko Mintz
65 Thompson St (bet Spring & Broome St.) | 212-627-1624 | Clothing

Soho — R by 45rpm
169 Mercer St (bet Prince & Houston St) | 917 237-0045 | Clothing

Soho — UNIQLO
546 Broadway (bet Prince & Spring St) | 917 237-0600 | Clothing

Soho — Yohji Yamamoto
103 Grand St (at Mercer St) | 212-966-9066 | Clothing

Queens — Bradelis New York*
135-20 39th Ave #NL 218 Flushing, NY 11354 | 718-353-1345 | Lingerie

New Jersey — Miki House
400 Hackensack Ave Hackensack, NJ 07601 | Clothing

J-POP CULTURE

Midtown West — Book Off*
45 W 45th St (bet 5th & 6th Ave) | 212-685-1410 | Book

Midtown West — Jun Hooley's Universe*
4 W 33rd St (bet. 5th Ave. & Broadway) | 212-967-7008 | Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave (bet. 40th & 41st St.) | 212-869-1700 | Book

Midtown West — Midnight USA
35 W 43 d St, 2 Fl (bet 5th & 6th Ave) | 212-827-0502 | Video Rental

Midtown West — Midtown Comics*
200 W 40th St (at 7th Ave) | 212-302-8132 | Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St) | 212 302-8132 | Manga

Chelsea — Cosmic Comics
10 E 23rd St, 2 Fl (bet Madison & 5th Ave) | 212-460-5322 | Manga

Chelsea — Image Anima*
242 W 30th St (bet 7th & 8th Ave) | 212-631-0996 | Anime

West Village — AC Geors

Dubbed by Huffington Post as "NYC's Import Gadget Emporium," AC Geors is a curated, one-of-a-kind design gadget electronics store in the village featuring import toys, headphones, watches and more. Free shipping on orders over $100 via their website!

65 E 8th St (Broadway & University Pl.) | 212-260-2269 | www.acgears.com | J Goods

East Village — Forbiddee Planet
840 Broadway (at 13th St.) | 212-473-1576 | Toy

East Village — Kim's Video St. Marks
124 1st Ave (bet. 7th St. & St. Marks Pl.) | 212-533-7390 | Video Rental

East Village — St Marks Comics
11 St. Marks Pl (bet. 2nd & 3rd Ave.) | 212-598-5439 | Manga

East Village — Sunrise Mart
4 Stuyvesant St (bet 3rd Ave. & 9th St.) | 212-598-3040 | Video Rental

East Village — Toy Tokyo*
51 2nd Ave (bet. 5th & 6th St.) | 212-473-5424 | Toy

East Village — Video Games New York*
202 E 6th St (at 3rd Ave.) | 212 539-1039 | J Goods

Soho — kidrobot
118 Prince St (bet. Greene & Wooster St.) | 212-965-9588 | Toy

Soho — Sunrise Mart, Soho
494 Broome St (W Broadway & Wooster St) | 212 219-0033 | Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St (bet. Jay & Pearl St.) | 718-801-8037 | Book

Queens — Anime Castle*
35-32 Union St Flushing, NY 11354 | 347-438-1296 | Anime

Long Island — Anime Castle
77 Searing Ave Mineola, NY 11501 | 516-214-4434 | Anime

TRADITIONAL

Upper East — Sara*
950 Lexington Ave (bet. 69th & 70th St.) | 212-772-3243 | Dishware

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.) | 212-681-3333 | Dishware/ General

Midtown East — Minamoto Kitchoan*
608 5th Ave (at 49th St.) | 212-413-3747 | Confectionery

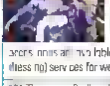
Midtown East — Precious Pieces
5 Tudor City Pl (bet. 40th & 41st St.) | 212-682-9505 | Parchment

Chelsea — KYOTOYA*
23 W 19th St (bet. 5th & 6th Ave.) | 212-414-0720 | General

East Village — Makari
57 3rd Ave (bet. 12th & 13th St.) | 212 995-5880 | Antique/ General

Tribeca — Korin*
57 Warren St (bet. Church St & W B way) | 212-587-7021 | Dishware/ General

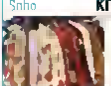
Soho — Kimono House



Choose from a huge selection of kimonos and robes, from formal to casual, traditional new or vintage. A wide variety of Obis, Tabi socks and kimono accessories are also available. They also offer Kitsuke (kimono dressing) services for weddings and special occasions.

131 Thompson St (bet. Prince & Houston St.) | 212-505-0232 | http://kimonohouse.blogspot.com | Kimono

Soho — KITEYA SOHO*



Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kimono cloth, washi papers and much more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.

484 Broome St (bet. Mercer & Greene St.) | 212 219-7505 | www.kiteya.com | General

Queens — Seito Tradieg
41 26 27th St Long Island City, NY 11101 | 718-472-6413 | Dishware

New Jersey — Mors New York
595 River Rd Edgewater, NJ 07020 | 201 945-1134 | General

Pennsylvania — Morihata International
428 N 13th St #2C Philadelphia, PA 19123 | 215-238-1320 | General

Online — J-Life International, Inc.

Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.

PO Box 1998 Conway, NH 03818 | 866-393-8291 | www.jlife-international.com | Home Decor

Online — Wuheo New York
535 W 111th St (bet. B way & Amsterdam) | 212 231-8162 | Towel

GALLERY

Upper West — Gallery Sekiko
156 W 68th St (bet. B way & Amsterdam) | 212-496-3263 | Gallery

Chelsea — Annex Art Gallery
529 W 20th St (bet. 5th & 10th Ave.) | 212 727-3030 | Gallery

Chelsea — Ippodo
521 W 26th St (bet. 10th & 11th St.) | 212-957-4699 | Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #835 (bet. 25th & 26th St.) | 212-390-1149 | Gallery

Chelsea — Oeishi Gallery
521 W 26th St (bet. 10th & 11th Ave.) | 212-736-6035 | Gallery

Chelsea — Po'An
521 W 26th St (bet 10th & 11th Ave.) | 212-957-4999 | Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St (bet. Rivington & Delancy St.) | 212 233-2154 | Gallery

Queens — Gallery Gen
47-01 39th St Long Island City, NY 11101 | 718-392-7717 | Gallery

OTHER

Midtown West — Toho Shoji N Y*
950 6th Ave (bet. 36th & 37th St.) | 212-268-7465 | Jewelry Supply

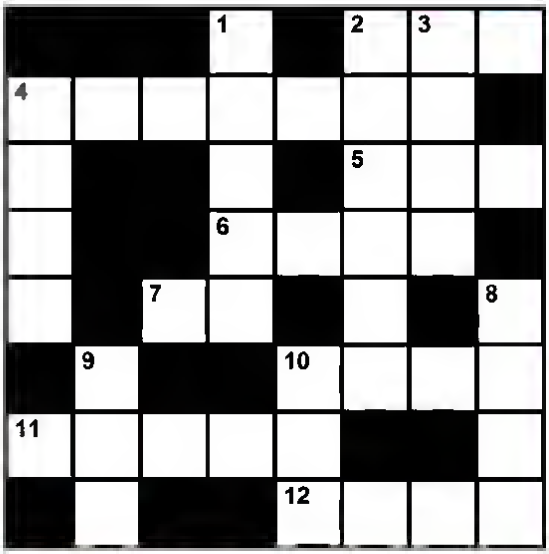
Midtown East — Terry May*
153 E 53rd St (bet. 3rd & Lexington Ave.) | 212-688-0303 | Other Goods

Online — Hortissimo
www.hortissimo.com | 855-647-9300 | Other Goods

Online — IKI Japan
www.ikijapan.com | 650-571-5764 | Other Goods

Online — JPstatus
www.jpstatus.com | 888-330-8538 | Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com | 866-574-4832 | Other Goods



Japanese CROSSWORD

Across

2. A popular bowl dish - chicken and egg over rice - which is called "___ kodon"
4. Old name for the month of December
5. Hokkaido, the northernmost island used to be called _____
6. Thunder and rain
7. Adjective which means "good" in Japanese
10 Japanese harp
11. Large spitz breed featured in the Richard Gere movie "Hachi: A Dog's Tale"
12. ____ is a popular manga and film series featuring two girls of the same name

Down

1. "Last" or "end" in Japanese
2. Gift-giving custom in Japan
3. Japanese citrus fruit with a sour bitter and refreshing flavor
4. Island in the Niigata Prefecture famous for its gold mines during the Edo Period
8. Noodle dish customarily eaten on New Year's Eve Toshikoshi _____
9 "Hill" in Japanese
10. Another way to say "last" or "end" in Japanese (as seen at the end of films)

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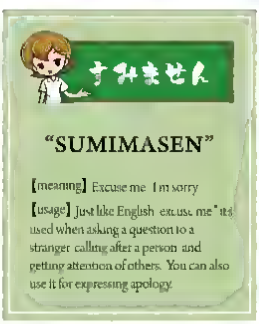
すみません
"SUMIMASEN"
【meaning】Excuse me I'm sorry
【usage】Just like English "excuse me" it's used when asking a question to a stranger calling after a person and getting attention of others. You can also use it for expressing apology

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School Guide

The following is a list of schools where you can learn Japanese culture

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

LANGUAGE

Upper West — Your True Self
501 Seminary Row (at Amsterdam Ave.)
212-678-4251
Japanese

Midtown West — NY Japanese Language
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-8777
Japanese

Midtown West — The Nippon Club/JFNY

JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture
Japanese

Midtown East — Amity Language Institute*
124 E. 40th St. #203 (at Lexington Ave.)
212-697-8374
Japanese

Midtown East — ibec language institute inc.*
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000
Japanese

Midtown East — Hills Learning

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

369 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7303 www.hillslearning.com
Japanese

Midtown East — Japan Society
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256
Japanese

Midtown East — Langnage Honse
211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.)
212-949-5455
Japanese

Midtown East — PC Tech*
317 Madison Ave. #900 (at 42nd St.)
212-808-4754
Japanese

Midtown East — Rennert New York
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-8700
Japanese

Korea Town — BYJ USA Culture Class
350 5th Ave. 9 Fl. (bet. 33rd & 34th St.)
212-601-2720
Japanese

Chelsea — ABC Language Exchange*
146 W. 29th St. #6E (bet. 6th & 7th Ave.)
212-563-7580
Japanese

Chelsea — Tenri*
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2900
Japanese

Tribeca — Tribeca Language
22 Harrison St. (bet. Hudson & Greenwich St.)
212-219-0693
Japanese

East Village — NYCNDA

Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. The activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-6years.

Visit by appointment only.
212-677-3252 www.nycnda.com
Japanese

Westchester — GaiNihonGo Language
P.O. Box 33 White Plains, NY 10605
914-255-5288
Japanese

Purchase — Keio Academy of New York

This summer, Keio Academy of New York will hold a two week cultural exchange residential program for middle and high school students from Japan and the US. Online application will open on January 2013.

3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu
Japanese

Westchester — WCC/Continuing Edu*
75 Grasslands Road, Valhalla, NY 10595
914-606-6830
Japanese

New Jersey — Japanese-American Society of New Jersey*

The language program is taught by highly trained instructors who qualified through their specific certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasainj.com
Japanese

New Jersey — R/Lingo Learning Center
2450 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-947-4707
Japanese

TRADITIONAL

Upper West — Ikenobo Ikebana School
30 W. 60th St. #6K (Broadway & Columbus)
212-757-6748
Ikebana

Upper West — Seikou Shodo

Private shodo lessons by instructor with 30 years of shodo practice and an 8th dan+ the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email seikou5102003@gmail.com for more details.

315 W. 91st St. (at West End Ave.)
212-947-2583 www.seikoushodou.com
Calligraphy

Upper West — Sogetsu Ikebana School
201 W. 70th St. (at Amsterdam Ave.)
212-873-4115
Ikebana

Upper East — Urasenke Chanoyu Ctr
153 E. 68th St. (bet. 3rd & Lexington Ave.)
212-988-8161
Sado

Midtown West — N.Y. Togei Kyoshitsu*

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1934. They teach traditional artistic aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

5 W. 30th St. 3 Fl. (bet. B'way & 5th Ave.)
212-268-1711 www.nytogei.com
Pottery

KEIO ACADEMY of NEW YORK
US-JAPAN Summer Cultural Experience

■**Date:** July 21 (Sun) – August 3 (Sat) 2013

■**Highlights** Cultural Exchange with students from Japan, Video Production Workshop focusing on various neighborhood of New York City, Japanese Language Classes (all levels- beginners to advanced), Elective Classes (Japanese History, Current Affairs and Arts & Culture etc), Hands-on Cultural Experiences (Japanese noodle 'udon-making', martial arts workshops, line dancing and ballet, and much more!), Sports Activities, and Field Trips

■**Participants:** 90 Participants (Residential Program) (A limited number of day student slots are available)

■**Ages:** Middle & High School Students

■**Program Fees:** $3,000 residence, $2,400 day student. Financial aids available, please inquire. The above fee applies to native English Language speakers.

Open House
April 13 (Sat) 2013 11:30am - 12:45pm
Please join us for Sho-Fu-Sai
(Cultural Festival) on the same day

Call or email to schedule a campus tour and meet with a Summer Program Representative.

RSVP and Contact Information
KEIO ACADEMY OF NEW YORK
Summer Program Administration Office
3 College Road, Purchase, NY 10577
Tel: 914-701-3454
Email: keiosummer@keio.edu
http://www.keio.edu/english/summerprograms

Midtown West — **Ellies NewYork Floral Design** — Ikebana
15 W 44th St 11 Fl (bet. 5th & 6th St.)
212-661-3696

Midtown West — **NIHONWASDU USA** — Kimono
1410 Broadway #2616 (bet. 39th & 40th St.)
212-869-0500

Midtown West — **The Nippon Club** — Judo
145 W 57th St (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — **Lotus Books and Gifts** — Ikebana
151 E 57th St 3 Fl (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — **Ikebana Flowers New York** — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-9769

Soho — **Kimono House** — Kimono
131 Thompson St (bet. Prince & Houston St.)
212-505-0232

Queens — **Nosho-kai Ryukyu Dance School** — Dance
242 17A Oak Park Dr. Douglaston, NY 11362
718-631-2637

Japan — **Ikebana International** — Ikebana
info@ikebanany.org
212-924-7037

Japan — **Dhara School** — Ikebana
DharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — **Aikido Up Here** — Aikido
3 Henshaw St (Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — **Kokushi Budo Institute** — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212-665-6777

Upper West — **Shonnryu Matsubayashi*** — Karate
131 W 72nd St. #2R (Columbus & Amsterdam)
212-875-8626

Upper West — **Shotokan Karate-Do NY** — Karate
248 W 60th St (bet. Amsterdam & 10th Ave.)
212-733-5500

Upper West — **UWS Kenshikai Karate*** — Karate
926 Columbus Ave. (bet. 105th & 106th St.)
212-222-1172

Upper East — **Aikido Shobu Dojo** — Aikido
350 E 92nd St. (at 1st Ave.)
646-509-9212

Upper East — **NEMMAA Kaizen Karate** — Karate
1758 3rd Ave (at 93th St.)
212-828-5678

Upper East — **WTKD Hunhu Dojo** — Karate
208 E 93rd St. (bet. 2nd & 3rd Ave.)
212-207-4807

Midtown West — **D-Dojo** — Karate
500 8th Ave 12 Fl (bet. 35th & 36th St.)
212-537-6441

Midtown West — **New York Budokai** — Kendo
520 8th Ave 16 Fl (bet. 36th & 37th St.)
917-821-1460

Midtown West — **Shinjinbukan New York*** — Karate
333 8th Ave #307 (bet. 55th & 56th St.)
917-400-5183

Midtown West — **Shinkyokushinkai NY** — Karate
520 8th Ave 18th Fl (bet. 36th & 37th St.)
646-235-0293

Midtown West — **World Dynmo Karate** — Karate
36 W 31st St. 6 Fl (bet. 5th Ave. & Broadway)
212-629-7706

Midtown East — **Konshinkokan Karate** — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212 756-9600

Midtown East — **KYOKUSHIN KARATE NY Branch*** — Karate
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212.947.9334 www.kkny.net

Chelsea — **Bond Street Dojo** — Aikido
214 W 25th St 3 Fl (bet. 7th & 8th Ave.)
212-477-0586

Chelsea — **Eizanryu Jujitsu Biwako** — Jiu Jitsu
214 W 25th St 3 Fl (bet. 7th & 8th Ave.)
212-260-0827

Chelsea — **N.Y. Shorin Ryu Karate** — Karate
37 W 20th St. 3 Fl (6th Ave. & Broadway)
212-430-9700

Chelsea — **New York Aikikai*** — Aikido
142 W. 18th St. 2 Fl (bet. 6th & 7th Ave.)
212-242-6246

Chelsea — **Shonnji Kempo NYC Branch** — Karate
151 W. 26 St. 6 Fl (bet. 6th & 7th Ave.)
917 721-8725

Chelsea — **Tiger Schulmann's** — Mix
38 W 19th St (bet. 5th & 6th Ave.)
800-983-9067

Chelsea — **U.S. Budo Kai-Kan*** — Mix
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.)
212-807-8396

Chelsea — **World Seido Karate*** — Karate
61 W 23rd St. 2 Fl (bet. 5th & 6th Ave.)
212-924-0511

Gramercy — **World Kanreikai Karate** — Karate
4 W. 16th St. 3 Fl (bet. 5th & 6th Ave.)
212-677-9228

East Village — **Kamto Honmon Dojo** — Karate
56 E. 11th St. 5 Fl (Broadway & University)
212-505-3656

East Village — **New York Jiu Jitsu*** — Jiu Jitsu
675 Broadway Bsmt. (at Bond St.)
212-343-8310

Tribeca — **Kan Zan Institute** — Kendo
54 Thomas St. (bet. Church St. & W. Broadway)
212-406-9104

Tribeca — **Dishi Judo Club*** — Judo
547 Greenwich St. (Vandam & Charlton St.)
212-966-6850

Brooklyn — **Aikido of Park Slope** — Aikido
555 5th Ave. (at 15th St.)
718-768-5932

Queens — **School of Taijutsu** — Mix
475 Onderdonk Ave. Ridgewood, NY 11385
917-449-7035

Long Island — **NY Sun Ten Karate** — Karate
1370A Majors Path Southampton, NY 11968
631 566-4220

Staten Island — **Judo & Jujitsu Dojo** — Judo
3302 Amboy Rd. Staten Island, NY 10308
718-619-0150

Conversation Café
Thursday, December 13
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Chat in Japanese over a cup of tea and snacks
All levels welcome!
$5 (refreshments incl.)/person
Space limited. RSVP to jpcourse@jfny.org

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New York, NY 10019
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jpcourse@jfny.org

THE NIPPON CLUB, INC.
145 West 57th Street
New York, NY 10019
(212) 581-2223
culture@nipponclub.org

New Jersey	**KYOKUSHIN KAKATE NJ Branch**	
360 Old River Rd 2 Fl Edgewater NJ 07020 212-647-3334		Karate
New Jersey	**Ridgewood Karate School**	
30 Cottage Pl Ridgewood NJ 07450 201-447-2272		Karate
New Jersey	**Yoshitsune Jojutsu Kai**	
434 Broadway Bayonne, NJ 07002 201 725-9019		Jin Jitsu

OTHER

Upper West	**Seelop Music Studio**	
Visit by appointment only 212-787-0309		Music
Upper East	**Seori Weaving Arts**	
227 E 67th St (bet 2nd & 3rd Ave) 212-722-2580		Other School
Midtown West	**Mud, Sweat & Tears**	
654 10th Ave (at 45th St.) 212-974-6121		Pottery
Midtown West	**The Nippon Club**	
145 W 57th St (bet. 6th & 7th Ave) 212-581 2223		Dance
Midtown West	**The School for Strings**	
419 W 54th St (bet. 9th & 10th Ave) 212-315-0915		Music
Midtown West	**Toho Shoji N Y***	
950 5th Ave (bet 36th & 37th St) 212-988-7465		Jewelry Making
Chelsea	**COBU**	
68 W 19th St 3 Fl (bet 5th & 6th Ave) 917-304-2722		Japanese Drum

Midtown East	**SOBA Making**	
Soba Making Lesson Every Sunday Sess on 12@2:30pm 1h s lesson will include a lecture on the h story and nutr tion of soba as well as soba tast ng and hands of soba making Contact Mr Katami at world_wide_soba_ny43@yahoo co jp		
211 E 43rd St 1 FL (bet 2nd & 3rd Ave) www.worldwide-soba.com		Cooking
Midtown East	**The DOJO***	
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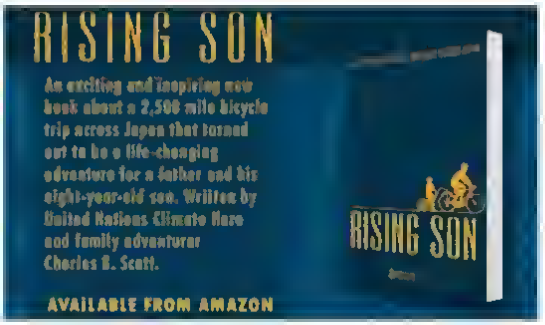
265 Madison Ave 5 Fl (at 39th St.) 212-947 3334 www.kkny.net		Training Studio
Chelsea	**Sachyo Ito & Dance Co**	
405 W 23rd St #4G (at 9th Ave) 212-627-0265		Dance
Chelsea	**Toko Kyodojo**	
Kyudo the practice of Zen archery is a form of moving med tation The focus of the practice is on "cleansing the mind" rather than marksmansh p The target becomes a m rror reflecting one's mind at the moment of the arrow s release		
118 W 22nd St 6th Fl (bet 6th & 7th Ave.) 212-613-0939 www.tokokyudojo.org		Kyudo
New York	**Japanese Cooking Studio**	
mam e@japanesecookingstud o com 516-297-5761		Cooking

Dojo Locations:
CT: Greenwich, Stamford
NY: New York City, Harrison
NJ: New Brunswick

Website and Contact Information:
www.kendoka.org (website)
info@kendoka.org (E-mail)
Tel: 630-414-6844

Shozo Kato Sensei - Head Instructor
8th Dan Kyoshi Kendo, 7th Dan Kyoshi Iaido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Creating A Gentle Space

Beauty Interview: Aki Serita of Commune Salon & Gift

How would you describe your place?

The concept of Commune Salon & Gift was built as a space where people can come just to enjoy and appreciate the space itself. That's why we have a fairly extensive gift section as you initially walk into the place, although we are first and foremost a hair salon. Each of our beauty stations are also spaced widely so that our customers can feel really relaxed and sheltered from the business outside. The use of natural light throughout the space also brings a sense of serenity and warmth to the place.

The gifts we have are carefully selected to go with our entire concept which is organic, homey and warm, so we have a lot of hand crafted things, and items that are not mass produced and gentle to the human skin. We also try to support our community so we carry pieces by several local jewelry designers.

What are the things you keep in mind as a stylist?

I think the most important thing as a stylist in a city like NY is to be flexible and to be a good listener. People here come from all countries and walks of life, so every customer is completely different. The more you are open and able to communicate with your customer, the more closely you can come to what the customer wants so that they are happy. Also, I believe relaxation is the key to maintenance of health and beauty.

What's your secret to health and beauty?

I hang from a pole to stretch every morning, and I try to have a simple Japanese diet that I make everyday with produce from the farmer's market as often as possible.

Commune Salon & Gift creates a space that feels organic, as if the space itself is breathing

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See the website for details
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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas
Coupon available at www.chopsticksny.com
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HAIR SALON

Upper West — Hoshi Coupe III
2001 Broadway (at 100th St) 212-873-0460 — $40-

Upper East — Giavanni-Sacchi
1304 Lexington Ave (bet 30th & 31st St) 212-890-5557 — $50-

Upper East — Michi*
208 E 60th St (bet 2nd & 3rd Ave) 212-752-9225 — $50-

Upper East — Tokuyama Salon*

With experience in the magazine & fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous make-over can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration
230 E 83rd St (bet 2nd & 3rd Ave) 646-666-8555 www.tokuyamasalon.com — $80-

Upper East — Tomoko Shima Hair Salon*
171 E 82nd St (bet Lexington & 3rd Ave) 212-722-4825 — $80-

Midtown West — Midomo Salon-Gallery
545 8th Ave (bet 37th & 38th St) 917 432 2687 — $100-

Midtown West — Mingle Salon New York
10 W 55th St 2 Fl (bet 5th & 6th Ave) 212 456-3320 — $80-

Midtown West — Mitzu
57 W 57th St #1204 (at 6th Ave) 212-757-5960 — $125-

Midtown East — Epi Salon
801 Madison Ave 5 Fl (bet 67th & 68th St) 212 838-3454 — $125

Midtown East — Hair Motes Midtown*
114 E 40th St (bet Lexington & Park Ave) 212-986 2830 — $60-

Midtown East — Hazuki Hair
328 E 53rd St (bet 1st & 2nd Ave) 212-755-2623 — $38-

Midtown East — HEARTS New York Salon*
40 E 58th St (bet Park & Madison) 212-910-6900 — $70-

Midtown East — Hisako Salon*
141 E 47th St 2 Fl (bet 3rd & Lexington Ave) 212-754-7640 — $90-

Midtown East — Momotaro*
22 E 49th St 2 Fl (bet Madison & 5th Ave) 212 759 2392 — $70-

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm
Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively
805 3rd Ave 2 Fl (bet 49th & 50th St) 212-644-8058 www.rhplusny.com — $50-

Midtown East — Salon Ishi
70 E 55th St (bet Park & Madison Ave) 212-888-4744 — $67-

Midtown East — Salon Kinya
8 E 41st St 2 Fl (bet 5th & Madison Ave) 212-576-117 — $85-

Midtown East — VARTALI SALON
48 East 57th St. (bet Park & Madison Ave) 212-935-4640 — $35-

Midtown East — Wave 55 Hair Salon
1058 2nd Ave (bet 55th & 56th St) 212-355-7399 — $50-

Chelsea — Cowlicks Japan*
Cowlicks offers a full range of services styling color blond lightening treatments perms and Japanese hair straightening. In addition you can offset your head c day with relaxing bodywork done in a mellow environment
137 W 19th St. (bet 6th & 7th Ave) 212-367 2123 cowlicksjapan.com — $55-

Chelsea — Covy Lashes & Hair
123 5th Ave 2nd Fl (bet 19th & 20th St) 347-629-2653 — $45-

Chelsea — Hisako Salon*
183 7th Ave (bet 20th & 21st St) 212-989 2233 — $55-

Chelsea — Hoshi Coupe I
258 W 18th St (bet 7th & 8th Ave) 212-255-0770 — $30-

Chelsea — Ken Shigematsu
256 W 15th St (bet 7th & 8th Ave) 646-734-1134 — $60-

Chelsea — KIWA Salon*
234 W 27th St (bet 7th & 8th Ave) 212-620-3646 — $55-

Chelsea — Reiko's Hair & Makeup
256 W 16th St (bet 7th & 8th Ave) 646-221-6317 — $50-

Chelsea — Tomoko Shima Hair Salon*
235 W 14th St (bet 7th & 8th Ave) 646-436-8277 — $85-

Gramercy — Hair Mates Union Square
23 E 17th St (bet Broadway & 5th Ave) 646-682-4750 — $55-

Gramercy — Hayato New York*
HAYATO
The concept of HAYATO-NY is harmonizing the client's inner beauty and outer appearance by using simple and natural styles to express their personalities
They provide the skilled techniques and sensitive customer service of Japan
125 E 23rd St (bet Park & Lexington Ave) 2nd Fl. 212 673-7373 www.hayatosalons.com — $70-

West Village — Hair Mode
47 8th Ave (bet 11th & 12th St) 646-331-8124 — $50-

West Village — SEI-TOMOKO W4
142 W 4th St (Washington Sq. Pk. & 6th Ave) 212-477-5475 — $35-

West Village — YUI SALON*
323 W 11th St (bet Greenwich & Washington) 212-647-9363 — $70-

East Village — 009
315 E 9th St. (bet 1st & 2nd Ave) 212-677-2020 — $90-

East Village — Ampersand
242 E 4th St (bet Ave A & B) 212-228-3450 — $60-

East Village **Diala***
14 Ave A (bet. 9th & 10th St) $50-
212-777-5252

East Village **Hair Date**
325 Bowery (bet. 2nd & 3rd St) $50-
212-228-8381

East Village **Hair Motes Downtown***
13 3rd Ave (bet. 7th & St. Marks Pl) $45-
212-777-4612

East Village **Hashi Caupe II**
214 E. 3th St. (bet. 2nd & 3rd Ave.) $45-
212-505-0383

East Village **i Salon***
77 E. 10th St. (bet. 3rd & 4th Ave.) $45-
212-505-0537

East Village **K2 Salon***
213 E. 10th St. (bet. 1st & 2nd Ave.) $65-
212-260-5138

East Village **Kiyora Salon***
15 E. 12th St. 2 FL (5th Ave. & Univers ty Pl.) $80-
212-414-4418

East Village **Pirka Salon***
233 E. 4th St. (bet. Ave. A & B) $60-
212-673-6205

East Village **Q Hair***
19 Bleecker St. (bet. Bowery & Layfayette St.) $65-
212-614-8729

East Village **REBIRTH***

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304 E. 8th St. (bet. Ave. B & C) $80-
212-677-1742 www.reb rthny.com

East Village **Redga Salon**
263 E. 10th St. (bet. Ave. A & 1st Ave.) $45-
212-777-9343

East Village **SALON VIJIN***

Salon Vijin has reopened in the Lower East Side w th a new passion to evolve to the latest ha styles and des gn trends prov d ng even more soph st cated se v ces and technology. First-time customers receive 25% discount
22 East 1st St. (bet. Bowery & 2nd Ave.) $60-
212-564-0964 www.salonvijin.com

East Village **SEI-TOMOKO 02**
12 E 4th St. (bet. 1st & 2nd Ave.) $35-
212-473 3320

East Village **SEI-TOMOKO E13**
240 E. 13th St. (bet. 2nd & 3rd Ave.) $35-
212-533-6613

East Village **Shizen**
127 E. 9th St. (bet. Ave. B & C) $65-
212-777-2128

East Village **Takamichi Hair***
263 Bowery St. (bet. Houston & Stanton St.) $120-
212-420-7379

East Village **Ueno Salon***
408 E. 9th St. (bet. Ave. A & 1st Ave.) $65-
212-505-7773

Lower Mhn **Cacoro Salon**
122 Ludlow St. New York, NY 10002 $65-
212 226-8388

Tribeca **Lotus Salon North Moore**
34 North Moore St. (bet. Varick & Hudson St.) $90
212 219-3538

East Village **Yo-C Salon***

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225 E. 5th St. (bet. 2nd & 3rd Ave.) $75-
212-529-0355 www.yo-csalon.com

Tribeca **Salon Musa**
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646-484-6033

Soho **Dress hair salon by MIWA**

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166 Elizabeth St., (bet. Kenmare & Spring St.) $65
646-912-9644 www.dress-ha rsalon.com

Soho **Lotus Salon Prince St.**
7 Prince St. (bet. Bowery & Elizabeth St.) $60-
212-219-3233

Brooklyn **Commona Salon & Gift**
191 Grand St. (bet. Driggs & Redford Ave.) $60-
718-964-7412

Long Island **LI Wave**
18 Haven Ave. Port Washington, NY 11050 $40-
516-883-3046

Westchester **Akane Salon**
7 E. Hartsdale Ave. Hartsdale, NY 10530 $55-
914-648-0218

Westchester **Hair Studio NAKA***
267 Halstead Ave. Harr son, NY 10528 $85-
914-835-0045

Westchester **Hiro's Hair Salon***
280 Ri rroad Ave. Greenwich, CT 06830 $85-
203-769-1920

Westchester **Momotaro***
2 Spencer Pl. 2 Fl. Scarsdale, NY 10583 $80-
914-472-5697

Westchester **Salon Sosen**
19 E. Hartsdale Ave. Hartsdale, NY 10530 $40-
914-946-7475

New Jersey **Akaae Salon***
2024 Center Ave., Fort Lee, NJ 07024 $60-
201-461-3644

New Jersey **Katsuko Salon***
2039 Lemoine Ave. 6smt Fort Lee, NJ 07024 $80-
201-585-8890

New Jersey **Michi Beauty Salon**
555 River Rd. Edgewater, NJ 07020 $50-
201 941-8885

New Jersey **Salon Oasis**
170 Main St. Fort Lee, NJ 07024 $45-
201-242-0554

New Jersey **Salon Tamo**
1817 Parker Ave. Fort Lee, NJ 07024 $50-
201-346-0501

New Jersey **Tosh Hair Sopreme***
1550 Lemoine Ave. Fort Lee, NJ 07024 $45-
201-461-9837

SPA

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200 W. 57th St. #1308 $70-
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212-695-1999

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16 W 44th St 10 Fl (bet. 5th & 6th Ave.) $40-
212-575-7632

Midtown West **SHIZUKA New York**
7 W 51st St, 6 Fl (bet. 5th & 6th Ave.) $65-
212-644-7400

Midtown East **Haae Oey Spa***
209 E 60th St (bet. 2nd & 3rd Ave) $100-
212-752-5229

Midtown East **MOONFLOWER SPA***
E 41st St, 3 Fl (bet. Madison & 5th Ave) $75-
212-683-8729

Midtown East **Spa Mertier**
1014 2nd Ave (bet. 53rd & 54th St) $40-
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Korea Town **Aura Wellness Spa**
49 W 33rd St. (bet. 5th Ave & Broadway) $130-
212-695-9559

Korea Town **YAK SON HOUSE***
36 W 32nd St, 501 (bet. Broadway & 5th Ave) $150-
212-564-7474

Chelsea **Fabylous Living**
145 W. 28th St, 9 Fl (bet. 6th & 7th Ave) $100-
212-273-0556

Chelsea **Mist Beauty**
145 W. 28th St, 9 Fl (bet. 6th & 7th Ave) $45-
212-643-3447

Chelsea **Supple Spa**
55 W 19th St, 2 Fl (bet. 5th & 6th Ave) $65-
212 323-5348

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121 Baxter St (bet. Canal & Hester St) $35-
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187 Centre St (bet. Canal & Hester St) $39-
212-966-9531 www.kssbeautyspa.com/

Lower Mhn **Facial Spa**
170-172 Canal St (Mott & Elizabeth St.) $39-
212-625-5114

Lower Mhn **Spring Thyme Wellness Spa**
40 Exchange Pl, #812 (W Ham & Broad St) $48-
212-385-4573

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119-49 Union Tpk, Forest Hills, NY 11375 $10-
917-496-4004

Queens **Spa Castle**
131-10 11th Ave, College Point, NY 11356 $35-
718-939-6300

Westchester **este de doronko***
21 Lake St, White Plains, NY 10603 $50-
917-496-4004

New Jersey **Hiro's Oey Spa**
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201-445-1911

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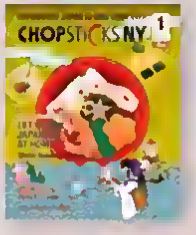

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69th St Hunter College (69 & 68 St.)

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590 10th Ave (42 & 41 St.)
656 10th Ave (46 & 45 St.)
814 10th Ave (54 & 55 St.)
855 10th Ave (56 & 57 St.)
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721 1st Ave (38 & 37 St.)
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877 1st Ave (45 & 50 St.)
531 1st Ave (51 & 52 St.)
543 1st Ave (52 & 51 St.)
965 1st Ave (54 & 55 St.)
1076 2nd Ave (56 & 57 St.)
348 1st Ave (55 & 56 St.)
401 1st Ave (59 & 60 St.)
659 2nd Ave (37 & 36 St.)
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924 2nd Ave (48 & 50 St.)
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568 6th Ave (16 & 15 St.)
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566 2nd Ave (31 & 32 St.)
227 Lexington Ave (33 & 34 St.)
154 Lexington Ave (30 & 31 St.)
50 Lexington Ave (25 & 26 St.)
14 Lexington Ave (22 & 23 St.)
297 Park Ave S (23 & 22 St.)
11 Madison Ave (26 & 25 St.)
132 Madison Ave (31 & 32 St.)

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4 W 14th St (5 & 6 Ave.)
10 5th Ave (8 & 9 St.)
12 University Pl (8 & 7 St.)
421 Bleeker St (Bleeker & Bank)
535 Hudson St (Hudson & Charles)
576 Hudson St (Hudson & W 11)
326 Bleeker St (Bleeker & Christopher)
209 Varick St (Varick & W Houston)
133 Varick St (Varick & King)
150 Varick St (7 Ave & Varick St.)
1 Minetta St (6 Ave & Minetta St.)
340 Ave of the Americas (Ave & W 4th St)
360 Ave of the Americas (Ave & Waverly Pl)
740 Broadway (Astor Pl)

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253 1st Ave. (14 & 15 St.)
850 Broadway (B way & 13 St.)
785 Broadway (B way & 10 St.)
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100 1st Ave.-(1st Ave & E 6th St.)

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317 Broadway (B way & Thomas St.)
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130 Church St (Church & Murray St.)
90 Franklin St (Church & Franklin St.)
25 Ave of the Americas (6th Ave & Walker St.)
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482 W B way (W B way & W Houston)
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Shiatsu Everyday: Stay Healthy by Stimulating Tsubo Points

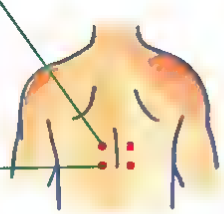
"Tsubo" is an important therapeutic point or acupressure point in shiatsu massage. Each point sitting on the meridian line (energy flow line) of the body is related to the organs and internal systems, and by stimulating tsubo points you can improve energy flow and maintain health. Get to know which tsubo point is effective for a certain symptom and train in self-shiatsu. This month we introduce tsubo points for problems around the liver area.

肝俞 KAN-YU

Around the center of the back, the two points approximately 1.2-1.5 inches outside the backbone (the ninth thoracic vertebrae) are KAN-YU. Stimulating these tsubo points releases back tension and helps improve liver function, as well as increases appetite.

胆俞 TAN-YU

Just below the KAN-YU points are TAN-YU, which are good for releasing back tension and helping to improve stomach and intestine functions. Those who tend to have gallstones should put pressure on TAN-YU to ease the pain.



Notes: Since both KAN-YU and TAN-YU are located in the middle of the back, it is not easy to give the proper pressure to these points. It would be better to have someone's help.

期門 KIMON

The right and left KIMON are located directly below the breast bone and the sixth rib. These points are helpful in easing nausea and reducing the desire to vomit, especially caused by drinking too much. This is the best tsubo for hangovers!

行間 KOKAN

Located in between the foot's thumb and second toe, KOKAN is good for problems in the liver area, including with the gallbladder, menstrual cycle issues and intercostals neuralgia pain.

How to Give Pressure to Tsubo Points

Each spot is to be pushed for 10 seconds. Do not put strong pressure all at once, but rather slowly increase your fingers' pressure on the tsubo. If you hit the deepest point, stay there for 10 seconds and release slowly. Pause a little, and do this one more time. Repeat at least 3 times.

Instructed by Yuko Nozaki, LAc, of iDo Holistic Center
22 E. 49th St. (bet. Madison & 5th Aves.)
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Illustration by Ai Tatehayashi

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Tokyo 1955–1970:
A New Avant-Garde at MoMA
Cool Art From an Era of Reconstruction

Within the past 150 years, Japan has gone through drastic social, structural, and ideological changes twice. The first time was after the Meiji Restoration in 1868, when Japan abandoned its feudal samurai system and moved on to a constitutional monarchy, and the second time was after World War II, when Japan became a democracy without an active military. A few decades after its defeat in the war, Japan miraculously transformed from a poor country to an economic powerhouse via rapid economic growth.

A current exhibition at the Museum of Modern Art, *Tokyo 1955–1970: A New Avant-Garde*, revives the spirit for Japan from this new era. The exhibition provides a focused look at the extraordinary concentration and network of creative individuals and practices in this dynamic city during these turbulent years. Featuring works of various media—painting, sculpture, photography, drawings, and graphic design, as well as video and documentary film—the exhibition offers a story of artistic crossings, collaborations, and, at times, conflicts, with the city as an incubator. It introduces the myriad avant-garde experiments that emerged as artists drew on the energy of this rapidly growing and changing metropolis.

Tokyo 1955–1970: A New Avant-Garde brings together some of the most iconic works from the period as well as works recently discovered or reevaluated by new scholarship. A significant number are already part of MoMA's collection, while others are on loan from important public collections in Japan and the United States. Artists in the exhibition include artist collectives such as Jikken Kobo (Experimental Workshop), Hi Red Center (Takamatsu Jiro, Akasegawa Genpei, Nakanishi Natsuyuki), and Group Ongaku (Group Music); critical artistic figures such as Okamoto Taro, Nakamura Hiroshi, Ay-O, Yoko Ono, Shiomi Mieko, and Tetsumi Kudo; photographers Moriyama Daido, Hosoe Eikoh, and Tomatsu Shomei; illustrators and graphic designers Yokoo Tadanori, Sugiura Kohei, and Awazu Kiyoshi; and architects Tange Kenzo, Isozaki Arata, and Kurokawa Kisho, among others.

In conjunction with *Tokyo 1955–1970: A New Avant-Garde*, MoMA presents a 40-film retrospective of the Art Theatre Guild, the independent film company that radically transformed Japanese cinema by producing and distributing avant-garde and experimental works from the 1960s until the early 1980s. The retrospective features such filmmakers as Teshigahara Hiroshi, Shindo Kaneto, Imamura Shohei, Oshima Nagisa, Matsumoto Toshio, and Wakamatsu Koji, who was sadly killed in a car accident a month ago.

Tokyo 1955-1970: A New Avant-Garde
Through February 25, 2013
@The International Council of The Museum of Modern Art Exhibition Gallery, sixth floor
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Play Hard and Relax in Japan's Nature

Flying to Japan for winter sports may sound a little awkward for Americans. But one element brings much attention to Japanese mountains among hard core winter vacationers for a one-of-a-kind après ski experience: the natural hot springs. Locally called onsen, natural hot springs are spread all over the country, and they draw new waves of winter-vacationers from the US as well. Many ski lodges and accommodations are conveniently built along onsen, so guests can enjoy hot tubs after hours of skiing in snowy mountains. Some places pipe the natural hot water into private hot tub facilities indoors, vis-à-vis dunking into real natural hot springs with piles of snow right next to it.

The town of Nozawa was the birth place of skiing in Japan, where an Austrian major first introduced the winter activity to the Japanese people in 1911. Even 100 years ago, Nozawa was already known as a great onsen destination among the locals. Also, one of the iconic images of Japan's winter has a strong connection with onsen: Wild monkeys so humanly enjoying the natural hot springs in the snow. Onsen fits Japan's winter vacation so naturally that it frequently comes with skiing.

This one-of-a-kind natural resource is a major element for the latest development of ski resorts in Japan. The best example can be found in Niseko, the most popular ski destination in the northern most island, Hokkaido, where the fastest growing populous of foreign travelers head to. Lying in the Siberian winter system passage, Hokkaido has the Olympic quality of ski environment, and local onsen provides unique après ski hospitality after a long day in the snow. Taking this attraction as a local highlight, local government and developers in Niseko have onsen in mind for better and more attractive ski resorts in the most well-known ski mountains in Hokkaido.

Even the day trip ski destination from Tokyo has an onsen facility: just over an hour by an express train ride, Gala Yuzawa is located right by Yuzawa town with natural hot springs. Popular among urban dwellers looking for a day trip for winter sports, Gala Yuzawa has everything from rental equipment to ski outfits, accommodating skiers visiting almost hand-free. It is not difficult to include onsen facility "Gala no Yu (springs of Gala)" spa in the indoor facility, perfectly arranged for quick relaxation before hopping back on the express to Tokyo.

Japan's famous public transportation web covers all these ski destinations from major gateways. Niseko, the destination on a different island, is very accessible from Tokyo, thanks to one of the most frequent flight services in the world between Tokyo and Sapporo. With the increasing wave of foreign winter vacationers flocking to Japan's mountains, more and more onsen destinations are re-shaping themselves with service in English.

Niseko Annupuri Ski Resort boasts powder snow every skier and snowboarder adores.

© GALA YUZAWA SKI RESORT

▲ Gala Yuzawa has its own bullet train station right at the base of the resort, making it one of the most accessible ski resorts from Tokyo.

◀ With a long history as a first rate onsen resort, Nozawa Onsen village is well established and offers different types of ryokan lodgings, bath houses and souvenir shops.

OTHER NOTABLE ONSEN HOT SPRING SKI RESORTS

(Yamagata Prefecture)

Opened in 1925 in the Zao Mountains, Zao Hot Spring Ski Resort is Japan's biggest in terms of space (as single ski resort). With a variety of ski courses, it has served as a mecca of ski resorts for decades. It's also known for its magnificent juhyo (trees covered with snow and ice) course at the highest elevation area and its reputation goes hand in hand with the Zao Onsen resort.

(Niigata Prefecture)

Myoko Highland in Niigata Prefecture has several onsen/ski resorts. Akakura Onsen is an esteemed onsen resort from the Edo Period. Its adjacent ski resort received wide attention when the royal family visited to ski during winter back in 1930. Southeast of Akakura Onsen is Ikenotaira Onsen Ski Resort. It is known for having a wide barn (the maximum width 450 m and length 3000 m) and gentle slope, making it a family and student friendly ski resort. There is an onsen amusement complex near the resort. Seki Onsen and its ski resort are located on the eastern side of Myoko Highland. It's relatively small yet known for red hot water.

(Nagano Prefecture)

In addition to Nozawa Onsen Ski Resort introduced in the article, this Olympic hosted prefecture offers more onsen/ski areas. Hakuba Happo One Ski Resort was used for the Alpine courses in the 1998 Winter Olympic Games. Happo Onsen's water quality is high in alkaline, one of the highest in Japan. Togari Onsen Ski Resort is located right next to Nozawa Onsen. It has various levels of slopes from beginners to advanced, its onsen area is close to the slopes, making it convenient and offering great snowscapes.

(Gunma Prefecture)

Located in the 1200-meter elevation highland and with a variety of quality affluent water, Kusatsu Onsen has been one of the top onsen resorts in Japan for centuries. In Snow & Spa Resort Kusatsu, the slope offers dynamic runs with a 926-meter elevation gap.

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What on Earth?

冬至

TŌJI

In astronomical terms, the winter solstice is defined as the instant when the Sun's position in the sky is at its greatest angular distance on the other side of the equatorial plane from the observer. In plain words, it's the shortest day of the year in the northern hemisphere. Each culture interprets this day in a different way; in Japan, the winter solstice is called "tōji" and is traditionally considered the beginning of the year. Since solar energy weakens as we approach tōji, it is the day with the weakest energy level, but, at the same time, it is also the day when the energy level starts to increase. This is why Japanese people place importance on this day.

On the day of tōji, Japanese people customarily eat "kabocha" (pumpkin) and "tōji-gayu" (porridge made with red beans) and bathe in "yuzu-yu" (a hot bath made with yuzu citrus fruit). The origins of these customs are unclear, but there are some commonly accepted stories. Tōji-gayu, with its red beans, may have become popular because the color red is believed to have the power to repel evil. A similar custom is observed in Korea as well. There, people eat red bean soup with dumplings during the winter solstice.

Kabocha is a summer vegetable and is not native to Japan, but even so it's one of the stars of tōji; people believe that eating kabocha during tōji prevents them from catching colds and other diseases. There is not any definite explanation of why Japanese started eating kabocha on the day of tōji, but there are some plausible theories. Kabocha harvested during the summer can be preserved for a long time and can retain its nutrition well without the help of contemporary preservation systems. Naturally, it is a good source of nutrition in winter, a season when vegetables with an abundance of vitamins are in short supply.

Additionally, kabocha is also known as "nankin," a word containing several "n"s. Based on the belief that eating food that contains an "n" in its name brings "un" (good luck), kabocha, a.k.a. nankin, is listed as one of the seven fortunate foods of touji. The other six are "ninjin" (carrot), "kinkan" (kumquat), "renkon" (lotus roots), "ginnan" (ginko nut), "kanten" (agar), and "udon" (udon noodles).

Putting a couple of yuzu citrus fruits in a bath has beneficial physical effects, including curing cracks of the skin, preventing colds, and easing backaches. These are not, however, the only reasons why people customarily bathe in yuzu-yu during tōji. The custom is thought to have come from a pun, tōji has a homophone that means "hot spring cure," and yuzu has one meaning "to accommodate money." Expanding this interpretation, bathing in yuzu-yu during touji is believed to repel disease and bring richness. Nobody knows how effectively yuzu-yu brings about these results, but it is certain that the aroma of yuzu in a bath is therapeutic.

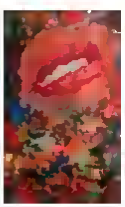
Tōji this year is December 21st. New York will be freezing at this time, but remember it's the day positive energy levels start going upward. Look forward to spring walking towards you.

Entertainment Event / Leisure

Exhibition

November 27-December 9 FREE
Japanese Art Exhibitions
Ouchi Gallery
Japanese art gallery in Brooklyn, Ouchi Gallery, will be exhibiting selected Japanese artist s artworks From Nov 27-Dec.2, MS21's "ANOTHER WORLD" will be presented. MS21 specializes in matte paintings and lowbrow arts and this time he deals with changes in the environment in his series of works From Dec.4-9, mizuno BISSHON yuya will exhibit his ballpoint pen arts, titled "Life is__"
Location: 170 Tillary St., Suite 507, Brooklyn, NY 11201

December 3-29 FREE
Toshiyuki Takamori Art Exhibition
Michi Beauty Salon



Upper East Side Japanese hair salon Michi Beauty Salon will exhibit Toshiyuki Takamori's works in their gallery His artwork consisting of abstract and idol forms, emphasizes the contrast of flat planes and three dimensions Works are on sale, perfect for a Holiday gift The opening reception will be held on Dec 9 from 2-5 pm
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http://www.ishikawaartsnow.com/

Through February 25
Exhibition Tokyo 1955-1970
Museum Of Modern Art (MoMA)
From the mid-1950s through the 1960s Tokyo transformed itself from the capital of a war-torn nation into an international center for arts culture, and commerce, becoming home to some of the most important art being made at the time Tokyo 1955–1970 provides a focused look at the extraordinary concentration and network of creative individuals and practices in this dynamic city during these turbulent years featuring works of various media—painting sculpture, photography, drawings, and graphic design Also, in conjunction with Tokyo 1955–1970, MoMA will be presenting a 40-film retrospective of the Art Theatre Guild the independent film company that radically transformed Japanese cinema by producing and distributing avant-garde and experimental works from the 1960s until the early 1980s
Location: 11 W. 53rd St., (bet. 5th & 6th Aves.), New York, NY 10019
TEL. 212-708-9400 / www.moma.org

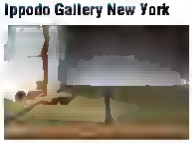
Through August 11, 2013
Our Global Kitchen Food, Nature, Culture Exhibition
Museum of Natural History
In the new exhibition "Our Global Kitchen Food, Nature, Culture", the American Museum of Natural History will be exploring the complex and intricate food system that brings what we eat from farm to fork. This exhibition will feature a vertical hydroponic farm daily tastings in a working kitchen and also highlight numerous methods growers currently use and discuss potential new growing techniques throughout the world ranging from test-tube meat grown from animal stem cells to farms planted in skyscrapers Our Global Kitchen will allow visitors to experience the intersection of food nature culture health and history
Location: Central Park West at 79th Street, New York, NY 10024
Phone. 212-769-5100 / www.amnh.org

Performance

December 9
13th Annual Concert
The Men's Glee Club of New York
The Men's Glee Club of New York is the only four part male choir in the New York area and is an activity club for men who enjoy singing in Japanese. Their 13th Annual Concert will be held at the Church of the Holy Trinity where they will perform 14 tunes including Japanese standard songs Admission is $10 Contact Shimizu at 212-391-9111 extension 110 or mail info@mgcny.net for tickets
Location. Church of the Holy Trinity
316 E. 88th St., (bet. 1st & 2nd Aves.), New York, NY 10128
www.mgcny.net

Event

November 27-December 15
Final Clearance Sale
Ippodo Gallery New York



Ippodo Gallery New York will close their Chelsea gallery at the end of December 2012, and start a new business model They would like to express appreciation for all patronage since opening in 2008 and have great hope for the future From Nov 27 – Dec 15, almost all works from ceramics, lacquer wood-

work and metalwork to paintings will be available for purchase. With many artists' works for sale, you will be guided with special sale prices and can ask questions. Check out the website for the listed artworks for sale. For price and availability, please contact by phone or email.

Location. 521 W. 26th St., #1 (bet. 10th & 11th Aves.)
New York, NY 10001
TEL. 212-967-4899
mail@tppadagallery.com / www.tppadagallery.com

December 5
Antique Japanese Map Auction
Swann Auction Galleries

Swann Auction Galleries will be hosting a one-of-a-kind sale featuring an extraordinary collection of maps of Japan, dating back to the 16th century. Consigned by Dr. Stephen and Michiko Levine of River Edge, NJ., this sale represents one of the largest collections of maps of Japan in the West. In addition to a range of topographical and geographical Japanese maps, the sale will offer a selection of tourist and occupational maps, a number of items from Japan before and after World War II, as well as maps of the first Japanese railroad and the first road map of Japan written in the English language. To make bidding arrangements, please contact Swann Galleries.

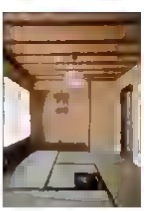
Location. 104 East 25th St., (bet. Lexington and Park Aves.)
New York, NY 10010
TEL. 212-254-4710 / www.swanngalleries.com

December 5
Sake Social Event for Hurricane Sandy Relief
Family Recipe

Join Family Recipe's 2nd Sake Social Event for a night of fun, music, mingling and sake tasting. Chef Akiko Thurnauer will be on hand to serve winter seafood and vegetarian dishes, including east coast oysters, rock shrimp dumplings, uni toast, crispy organic tofu and gobo buns. Also, enjoy 7 kinds of sake selected by a Sake Samurai, Chizuko Niikawa. 10% of the proceeds will be donated to the American Red Cross for communities affected by Hurricane Sandy. Tickets are $65, and can be purchased at http://www.eventbrite.com/event/4828451027.

Location. 231 Eldridge St., (bet. Stanton & E. Houston Sts.)
New York, NY 10002
TEL. 212-529-3133 / www.familyrecipeny.com

December 7, 8 and 9
Tea Gathering for the Holiday Season
The Kitano New York



The Kitano New York will hold a traditional Ocha kai (tea gathering) with meal included. Get the chance to sample thin tea (usu cha) served in some of the finest pottery from Japan, Europe and antiques from Central and South America. A light meal (tenshin) will be included and served at the Kitano New York's Hakubai Restaurant. Tickets are available at $100 per person and guests are also invited to a cocktail reception on Dec. 9. Tickets for just the cocktail reception are available at $100 per person. Reservation deadline is Dec. 5. Please email rsvp@kitano.com or call 212-885-7000 (Mr. Watanabe or Ms. Yaezawa) for tickets or inquiries. In addition, check out details of Kitano's popular New Year's Eve Jazz parties and New Year Osechi Course.

Location. 66 Park Ave., (at 38th St.), New York, NY 10016
www.kitano.com

December 9
Holiday Shopping Fundraising Event
Michi Beauty Salon

Upper East Side's Japanese hair salon, Michi Beauty Salon will sell handcrafted products from Nepal, sponsored by the HOPE FOR ALL organization. The chief industry of Nepal is handmade accessories using wool, and scarves will be available for purchase. All proceeds will help fund activities for HOPE FOR ALL, nonprofit organization, which aims to assist independence of developing countries suffering from poverty with grassroots activities. Treat yourself to a new look, and find a great holiday gift for loved ones while helping those in need.

Location. 208 E. 60th St., (bet. 2nd & 3rd Aves.) 2nd Fl.
New York, NY 10022
TEL. 212-752-9229

December 12 FREE
Investment Lecture: Strategy to Invest in Japanese Real Estate
Sumitomo Realty and Development

Own the very best of Japan by diving into the Japanese real estate market. This seminar will introduce the Japanese real estate market and process of real estate acquisition, Sumitomo Realty and Development, as well as information about condominium properties that are for sale. Previous attendees of the lecture stated, "The Japanese real estate is stable and in better quality than they had imagined", and "it's perfect timing for investing." Explore a new investment option in Asia and come learn about the Japanese real estate market.

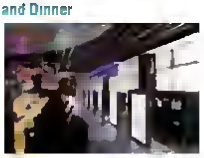
Location. InterContinental New York Barclay
111 E. 48th St., (bet. Park & Lexington Aves.), New York, NY 10017
http://sumitomo-rd-ny.com/seminar/ny/

December 20
Sake Tasting: Yoshinogawa Night
Umi no Ie

Umi no Ie is a peaceful restaurant serving small dishes and nostalgic home cooking with lots of heart. They have a selection of over 60 kinds of shochu to enjoy and Dec. 20, a Yoshinogawa Night will be held. 3-4 kinds of snack dishes that pair perfectly with a careful selection of dry Yoshinogawa sake will be available. Enjoy 2 hours of all you-can-drink Yoshinogawa sake and food for only $35 a person, tax and tip included.

Location. 86 E. 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 646-654-1122
www.downtownumineie.com

December 29-31
Pre-New Year Brunch and Dinner
Fushimi



Fushimi Restaurant group fuses traditional Japanese food with inventive French inspired nouvelle cuisine served by talented chefs with years of industry experience. This December, Fushimi Restaurant in the Williamsburg location will be hosting a Pre-New Year Brunch between 1 and 7 pm from Dec. 29 to 31. During this special event, they will offer buffet style brunch cuisine for only $29.90. They will also hold a Pre-New Year Party Dinner from 8:30 pm on Dec. 31 to 2 am on Jan. 1, serving a 5 course dinner with unlimited drinks for $93.

Location. 475 Driggs Ave.
Brooklyn, NY 11211
TEL. 718-963-2555

Happenings

New Book: Rising Sun
Charles R. Scott

Rising Son is a traveling adventure story that celebrates the bond between a father and his son. Author Charles R. Scott puts his corporate job on the line to ride connected bicycles 2,500 miles across Japan with his eight-year-old son, Sho. On the trip which is often harrowing, they pass through many of Japan's cultural sites, raise money for a

global tree planting campaign and are named "Climate Heroes" by the United Nations. Rising Son offers an inspirational journey to anyone who feels the urge to shake things up and reminds the reader of the most precious gift a parent can give a child: time. There will be an e-book version available on Amazon Kindle and Barnes & Noble Nook starting Dec. 3 and readers can buy the paperback edition at the link below.

Info: https://www.createspace.com/4052820

New Website Launch Promotion

Bradelis New York

Custom fit lingerie boutique, Bradelis New York, is celebrating the grand opening of its new website www.BradelisNewYork.com! Check out their new look and collection, and get 10% off your purchase plus free domestic shipping. Use the promo code "BRADELIS10" to redeem your discount. They're also having an in-store exclusive sale at participating NY locations and their Los Angeles store. Save up to 30% off on Spring/Summer Bradelis NY collection from Nov. 15 through Dec. 31. Look sexy and feel beautiful for the holidays!

Locations: 211 Elizabeth St. (bet. Prince & Spring Sts.)
New York, NY 10012
TEL. 212-941-5629

66 Madison Ave.
(bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223

135-20 39th Ave.
(at Sheraton LaGuardia East Hotel), Suite ML 219
Flushing, NY 11354
TEL. 718-353-1345 / www.bradelisny.com

New Year's Events

Mitsuwa Marketplace

New Jersey's Japanese specialty store, Mitsuwa Marketplace has all you need for the New Year. Osechi from Japan is now available as well as Daikichi Sushi party plate, perfect for New Year's dinners. From Dec. 6-16, their annual Pon Service is offered, where $50 worth of Pon stamps on your receipt will earn you a $5 gift certificate. On New Year's Day morning, Taiko Masala will perform and the first 500 people will receive this year's Chinese Zodiac bell figurine. The annual Mochitsuki (Pounding mochi rice cake) tournament starts at noon. Mitsuwa Marketplace is open daily all year.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com/english

45th Street Store Opening

CAFÉ ZAIYA

With locations in Midtown, Kinokuniya and East Village, this time Cafe Zaiya will open on East 45th street. They offer a full line up of Japanese bread, bento lunch boxes, donburi nce bowls, house-made udon and soba noodles and more. For the many people who visit the 45th street area during the busy lunch time, Cafe Zaiya is a convenient food select shop, offering drinks, desserts and snacks all in one place.

Location: 156 E. 45th St., (bet. 3rd and Lexington Aves.)
New York, NY 10017
TEL. 212-922-9788
www.zaiyany.com

Restaurant Review Contest Extended

Fnknnkn Centnr for Ovnrseas Commerce in America

Eat at one of the participating restaurants serving Fukuoka specialties (listed on http://www.facebook.com/EatHakataStyleNYC) and write a review on the website or simply "Like" the page www.facebook.com/myfukuoka, and 100 lucky winners will be chosen through a lottery to receive an original t-shirt. The more reviews you write, the better the chances of you winning. The 10 twitterers with the most followers will also win a gift assortment of Fukuoka specialties. During the month of December or until they run out, participating restaurants are giving out Eat Hakata style stickers. Due to the effects of Hurricane Sandy, the contest deadline is extended to Dec. 31.

Fukuoka Center for Overseas Commerce in America
http://www.myfukuoka.com/

Go!Go!Curry Holiday Season Special

Go!Go!Curry

With the motto "Everything is for your genki happiness!" Go!Go!Curry wants all the people of the world to be healthy and energetic, especially at their 59 locations around the world: Japan, Hong Kong, Singapore, Brazil, and New York. This winter, New York's Go!Go!Curry is offering a holiday season special until Dec. 31. Perfect for office holiday parties or home parties with friends, it's possible to order the curry a day in advance and delivery is offered outside the normal delivery area. In addition, guests at the party will receive a free topping coupon. If needed, it is possible to put curry roux, toppings and rice in separate containers. Please call directly for more information.

Times Square
Location: 273 W. 38th St. (bet. 7th & 8th Aves.), New York, NY 10018
TEL. 212-730-5555

Washington Square Park Stadium
Location: 231 Thompson Street (bet. W. 3rd & Bleecker Sts.)
New York, NY 10012

Happenings Feature

First flight on new service between NYC and Tokyo

All Nippon Airways

ANA, which recently doubled their weekly flights between New York (JFK) and Tokyo (Narita) from 7 to 14, commemorated their first flight on the service with Flight 1009 on Oct. 28. It departed New York in the evening and arrived in Narita next day's evening. The outbound flight, Flight 1010 left Narita in the evening and arrived the same day in New York in the afternoon. On the day of the flight, General Manager of the Americas and NY Branch Executive Officer, Mr. Hirako saw the passengers off during boarding at the gate while ANA staff handed each passenger a commemorative "Original Travel Pouch." With an increase of flights to two a day, convenience is increased as passengers have more options for travel. With ANA's 60th anniversary this December, the introduction of the Premium Economy seats on NY flights, and the doubling of their flight between New York and Tokyo, ANA continues to evolve to provide better service and improve customer satisfaction.

TEL. 1-800-258-8686
www.fly-ana.com

TEL: 212-505-2555 / Info: www.gogocurryuso-ny.com

Holiday Couple Campaign
iDo Holistic Center

iDo Holistic Center is a holistic healing and relaxation spa that provides optimum massages located in NYC's Midtown. For visiting couples, a 70-minute total massage course is offered which includes 30-minute herbal sauna and 40-minute full body massage. Regularly priced at $200 dollars, the couple campaign offers the package at $99 total for both persons. Offer ends Dec. 31. Take advantage of this great opportunity to help get rid of everyday stress and feel better.

Location: 22 E. 49th St., (bet 5th & Madison Aves.), 3rd Fl.
New York, NY 10017
TEL: 212-599-5300 / www.idocenter.com

Lessons and Workshops
Kiteya SoHo

Kiteya SoHo is a gift store specializing in a variety of crafted products and kimono items from Kyoto. For the first time, Kiteya will offer Japanese lessons, calligraphy a course about Japanese painting, washi art workshops, preserved flower classes, clay art classes and jewelry making lessons. About 2-3 hour lessons and workshops held on weekdays and weekends. For details on how to join please call or register on the website.

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL: 212-219-7505 / www.kiteya.com

10% Off for Chopsticks NY Customers
Ramen Takumi

Ramen Takumi opened up a new location in Midtown East and for their grand opening will offer a 10% discount for customers mentioning Chopsticks NY. Valid one time only through Dec. 31. Ramen Takumi's original store on University Place near Union Square offers a wide menu from ramen to tsukemen with vegetarian options.

Location: 517 3rd Ave., (bet 34th & 35th St.)
New York, NY 10016

TEL: 212-679-1752

Free Deep Conditioning Treatment for Chopsticks NY Readers
Salon Kinya

Opened in July, Midtown's Japanese hair salon Salon Kinya offers free deep conditioning treatment service ($52 value) if you mention Chopsticks NY when making an appointment. This keratin treatment is made of plant-derived ingredients, so it is also gentle on the hair and scalp. It is composed of amino acids, and when combined with the hair's internal proteins, it creates healthy, glossy and resilient hair. Offer ends Dec. 31.

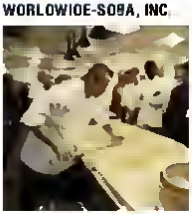
Locations: 8 E. 41st St. 2nd Fl., (bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-576-1117 / http://salonkinya.com/

25% Off for First Time Customers and Free Organic Jojoba Oil Mini Head Spa
Salon VIJIN

At Salon VIJIN, as a gift for the holiday season, customers are offered a free mini head spa with a shampoo technique using jojoba oil. Using jojoba oil to remove dirt and oil clogged in the pores of the scalp, this massage improves blood flow and promotes a healthy scalp and hair. In addition, new customers receive 25% off on cut, color or perm.

Location: 22 E. 1st St., (bet. 2nd Ave. & Bowery), New York, NY 10003
TEL: 212-664-0664 / www.salonvijin.com

Soba Making Class
WORLDWIDE-SOBA, INC.



WORLDWIDE SOBA, INC. is based in NY and has supplied noodles to a number of noodle restaurants like Jin Ramen, Dassara Ramen, Soba Totto, Sluping Turtle, and Totto Ramen. Aimed toward restaurant chefs and industry professionals, the class includes a lecture on the history of soba, nutrients of soba, sampling chef's soba and a hands-on lesson on how to make soba. Those mentioning Chopsticks NY will receive a $10 discount off participation fee and a secret recipe for dashi soup. The 2.5-hour Soba Making Class costs $150 for beginners, with intermediate and advanced classes available. Interested participants please email world_wide_soba_ny43@yahoo.co.jp

Info: worldwide-soba.com

Celebrate Your Holiday Party and Receive a Discount
Kyushu Sushi, Honshu Lounge

Located in New Jersey, Kyushu Sushi is a modern Japanese restaurant that promises to serve the best experience of Japanese modern cuisine with a wide variety of sake, beer and cocktails. Honshu Lounge specializes in a wide range of fresh sushi and Japanese modern dishes. Celebrate your private or corporate holiday party in either Kyushu Sushi or Honshu Lounge in December, and get a 10% discount off your next visit. Available for party tray delivery or dine in party with minimum purchase. Some restrictions apply. Honshu Lounge is BYOB and Kyushu Sushi has a full bar. Both have very limited space, so reservations are required.

Location: Kyushu Sushi
209 Paterson Ave., Wallington, NJ 07057
TEL: 973-773-7100 / www.kyushusushi.com

Honshu Lounge
31 Montgomery St., Jersey City, NJ 07302
TEL: 201-324-2788
www.honshulounge.com

Run and Help Disaster Recovery: 2013 Kyoto Marathon Land Package
Kintetsu International

Travel agency, Kintetsu International has announced their 2013 Kyoto Marathon land package! This 2nd annual race will be held on March 10, 2013 and their exclusive package guarantees you entry into this prestigious marathon. No waiting for the lottery! This event is raising funds for the Great East Japan Reconstruction following 2011's devastating earthquake and tsunami in Northeastern Japan. Join the Japanese community, support a great cause, and reach your personal goals at the Kyoto Marathon! Kintetsu's Kyoto Marathon Land Package includes 3 night hotel accommodations, guaranteed entry into the marathon, and a daily breakfast. The deadline to enter the marathon is Jan. 1, 2013. See the link below for more information and to download the application.

http://www.japanforyou.com/index.php/exclusive-tours/kyoto-marathon-2013.html

Location: 1290 Avenue of the Americas (bet. 51st & 52nd Sts.)
New York, NY 10104
TEL: 1-855-GROUPS-9 (476-8779)
http://www.kintetsu.com

Free Kendo Lesson for Chopsticks NY Readers

Shidogakuin

Kendo dojo, Shidogakuin teaches the basic fundamentals that will enable martial art practitioners to continuously develop their skills and hone their spirit for a lifetime of rewarding practice. They have classes on Kendo specifically geared toward beginners to ease them into advanced practice. Mention the advertisement from Chopsticks NY and receive one free beginners class lesson. The lesson is based on actual practice with similar beginners and taught by advanced higher ranking instructors. Free class is limited to one per applicant.

Locations: 265 Madison Ave., (Entrance on 39th St.), 5th Fl.
New York, NY 10016
TEL. 630-414-6644
www.kendoka.org

10% Off Tea For New Customers

Yaya Tea Garden

A small cute cafe located in Chinatown, Yaya Tea Garden serves a wide variety of freshly brewed loose-leaf teas as well as Japanese-style sandwiches and made-to-order "onigiri" rice balls that go well with ingredients such as chicken, crab meat, and shrimp tempura. Now when you mention "Chopsticks NY", they will give you a 10% discount off your order. This discount is valid for new customers only thru Dec. 31.

Location: 51 Chrystie St. (bet. Hester & Canal Sts.)
New York, NY 10002
TEL. 212 226-8803 / www.yayatea.com

Receive Original Soccer Ball with Purchase of $50 or More

MIKI HOUSE

Premium Japanese fashion house MIKI HOUSE, offers the finest in quality and cutest designs for infants and toddlers. Receive their original soccer ball when you spend $50 or more at MIKI HOUSE stores listed below from Nov. 29 through Dec. 2 (Until Dec. 1 at The Shops at Riverside). Offer valid one per customer while supplies last.

Locations: bKids at Bloomingdale's
59th Street Store - 1000 Third Avenue, New York, NY 10022
The Shops at Riverside
400 Hackensack Avenue
Hackensack, NJ 07601

December 31
New Year Countdown Party

Wasan

From 10 pm on New Year's Eve to 1 pm on New Year's Day, Wasan will hold a countdown party serving their most popular catering dishes. This standing buffet style party allows you to enjoy Wasan's crafted Japanese cuisine as much as you want for only $45 while watching a live broadcast of the new year countdown in Times Square projected on the wall. For the toast, they will offer a complimentary glass of sake, and also serve traditional toshikoshi soba (year crossing noodles).

Location: 108 E. 4th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212 777-1978
www.wasan-ny.com

50% Off First Acupuncture Session

Valerio Acupuncture

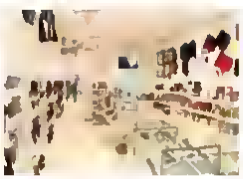
Millions of people have found acupuncture to be a better solution than drugs or surgery. With a 3,000-year history, acupuncture successfully addresses acute/chronic ailments and manages pain. Licensed acupuncturist, Wilton Valerio L.Ac., is now offering 50% off for the first acupuncture session (Reg. $70) including consultation and treatment (60 min. in total) only for new customers that mention the ad in Chopsticks NY. Valid thru December.

Location: Rutherford Medical Complex
305 2nd Ave., (bet. 17th & 18th Sts.), Suite 2
New York, NY 10003
TEL. 646-842-0420
www.aco-healthcare.com

$10 Off for Purchases Over $50

AC Gears

AC Gears is an electronics store in NYC with the most unique, useful, and innovative products from Japan, the U.S. and around the world. From gadgets created by New York City's electronic start-ups, toys made with sustainable materials and headphones imported from Japan to accessories hand-made by artists, they source things made with superior design elements and great ideas. Now for the upcoming holiday season, if you spend more than $50 on a purchase you will receive a $10 off. Please bring this article for discount. This discount is valid until the end of December.



Location: 69 E. 8th St., (bet. Broadway & University Pl.)
New York, NY 10003
TEL. 212-260-2269 / www.acgears.com

Happenings Feature

BRIDAL SHOW IN NEW YORK 2013
YUMI KATSURA

Bridal fashion designer Yumi Katsura and license partner since October 2011, Impression Bridal/Ashdon Inc. showcased its new brand YUMI KATSURA at the New York Bridal Fashion Week for the second season. The main concept of this season's collection of YUMI KATSURA wedding dresses was "Painting the world with beauty." Each dress is named after different world cities expressing the essence and spirit of each city in the design. Twenty two wedding dresses were exhibited for the Spring-Summer 2013 collection. The audience applause was particularly enthusiastic for the Japanese Washi paper kimono inspired colored dress. Yumi Katsura's unique view of the world fascinated visitors with her delicate designs that are both cute and sexy. Known as Yumi Line, her dresses create smoother lines than mermaid shapes, expressing femininity and maturity. Having studied haute couture in Paris, Yumi Katsura is a pioneer of bridal fashion, using new materials and techniques. Her wedding dresses are considered modern masterpieces, bringing a new take on Japanese traditions to the world.

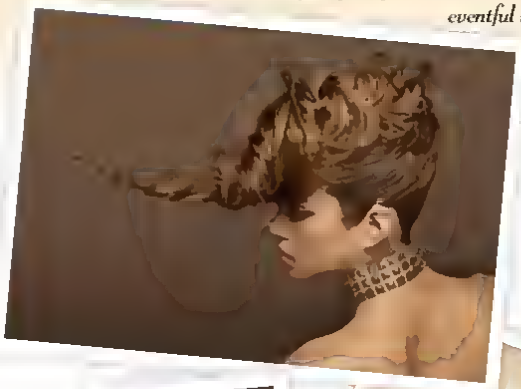
www.yumikatsura.com

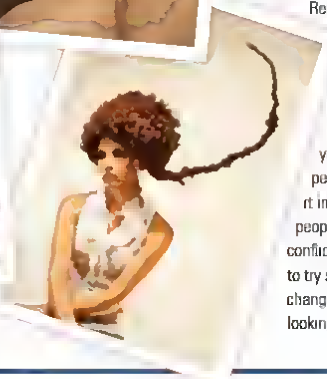
ADVERTISEMENT

VOL. 6

Holiday Inspirations: Invitation to a Fantasy World

Thanksgiving Day is now behind us, and we are entering into the thrill of the December holidays. This is an eventful season full of parties, gatherings and travel. To help you ride this wave, you need to spire up your hair as well. Here Nao of HAYATO New York will help you find inspiration to make your personal image shine during the holiday season.





Nao created the first two images as part of the series of styles with the theme of "Wild/Silent" These styles transform girly braid styles into edgy, cool, and mannish yet sexy images "I wanted to produce a fantasy world with the styles by emphasizing the braids To highlight braids I kept the other parts as simple as possible These styles can be applied to everyday hair very easily I just used this very technique with a client yesterday, bringing a front braid to the back and pinning it to create an up-do," he says

Reminiscent of an empress, the third image is also a variation on braids A ball is inserted into each knot to create a Christmas ornament like braid Nao suggests, "I want people to get inspiration from the styles presented here and incorporate them into their hairdos for parties and formal occasions."

Working at HAYATO New York for 5 years, Nao always considers each client's personality and atmosphere and tries to reflect it in the hairstyle he creates According to him, people can carry off any style as long as it doesn't conflict with their character image If you hesitate to try something new because of the drastic image change, don't worry Nao will find what you are looking for

Top Quality Hair Service for 20 Years

Launched by Hayato Tanoue 20 years ago HAYATO New York had served as an anchor as the headquarters of a salon chain that has branches in Tokyo and London HAYATO New York's experienced stylists who have mastered meticulous hair techniques and detailed Japanese "omotenashi" service serve fashion-savvy New Yorkers The salon is not only a place that provides hair service but it also functions as a stepping stone for young hair stylists to move up in their careers The salon has been home to a number of excellent stylists who have achieved international attention

Currently there are nine Japanese stylists working at HAYATO New York who offer their specialties Each stylist has his/her own unique style, making the salon's service quality more versatile and stronger All of the stylists are trained to conduct a 10-minute complimentary massage and this alone encourages every customer to come back.

HAYATO
NEW YORK
"Simple and Natural For Your Hair"

125 E. 23rd St., 2nd Fl , New York, NY 10010
TEL. 212-673-7373 / www.hayatosalons.com
Because of the hurricane our main phone number is down, so please contact to 646-595-6880 or send us your name and phone number to ny@hayatosalons.com We will give you a call

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